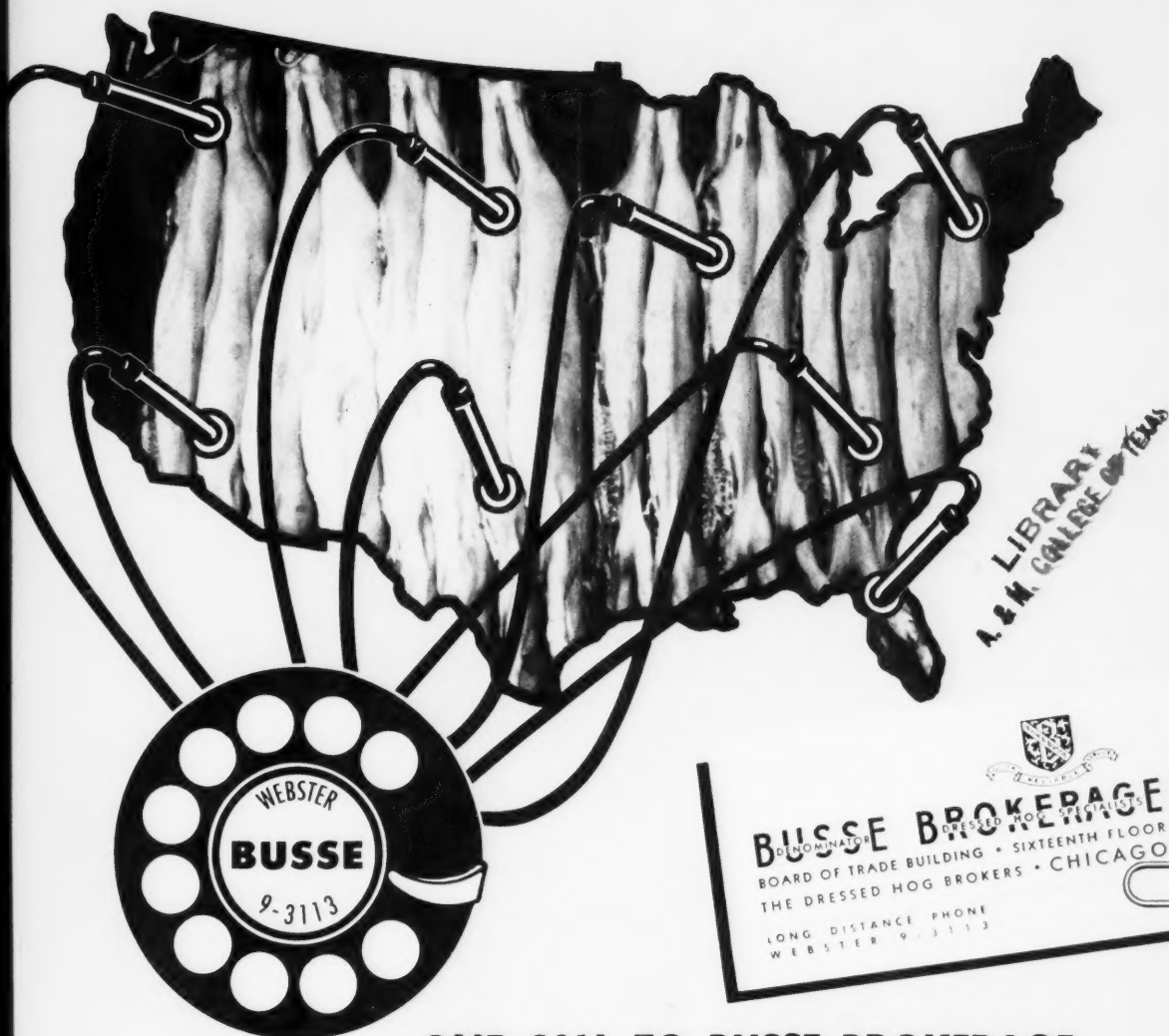


THE NATIONAL
Provisioner

SEPTEMBER 3, 1955

Leading Publication in the Meat Packing and Allied Industries Since 189



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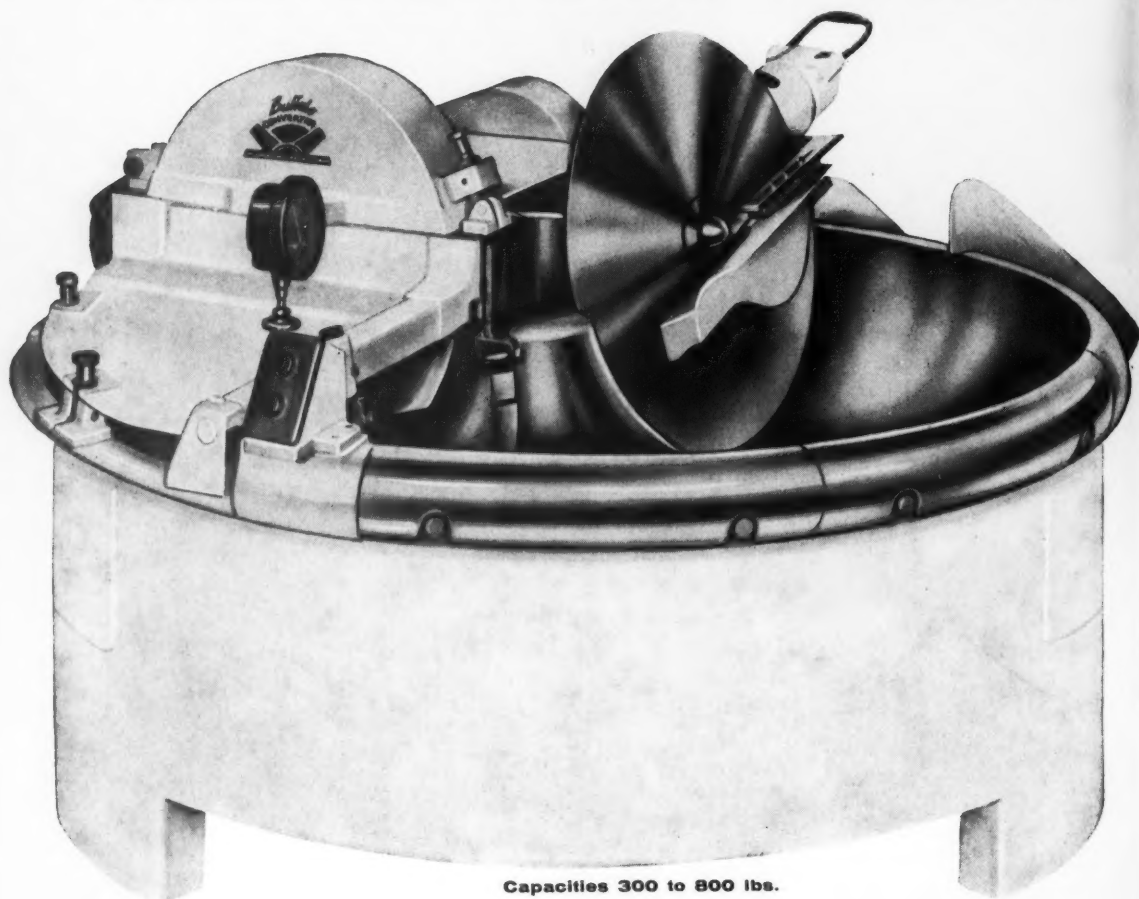
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Pork Cutlets ★ Veal Cutlets
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Meat Loaves ★ Swiss Steaks
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Every KRUSTO Mix is formulated for use on specific fresh meats (fish and fowl), to be cooked in a definite way to develop a desired golden brown color. To request sample simply write your name and title on company letterhead, and describe product which is to be breaded with quality controlled KRUSTO.

fat-free...
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STAYS CRISP!

Fries, Broils, Bakes a Golden Brown!

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THE *Griffith* LABORATORIES, INC.

In Canada—The Griffith Laboratories, Ltd.

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LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

Laboratorios Griffith do Brasil, S. A.—Caixa Postal 300 Mogi das Cruzes, Est. S. P., Brasil

Trailmobile brings CID

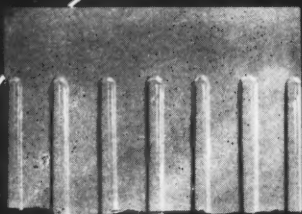
Only CID gives you reefers of your design for your operation! More usable cube, better cargo protection—reefers that fit your exact hauling needs.

With CID you have full freedom of choice in selecting the various components, features, materials and specifications for your reefers! You take your pick of floors, linings, insulations, meat rails, cooling units, front and side construction. You specify length, height, suspension. You design your own reefer from road to roof—get everything

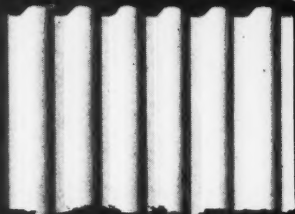
you need for top-profit operation! And at no more cost than "models" which simply can't conform to your hauling requirements.

Take a look at the CID concept of reefer design shown here. Then ask your Trailmobile representative to show you how much CID means to your operation.

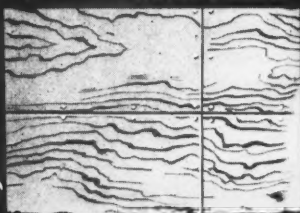
NEW CID REEFER LININGS



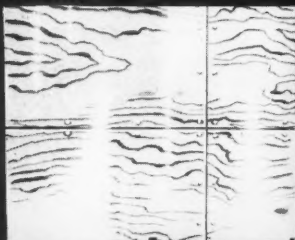
CID Tuff-Flex is a new, sanitary, lightweight plastic lining, vertically corrugated for air circulation. U.S.D.A. approved, all food products. Steam-cleanable, resistant to chemicals, oils, salts. Panels easily replaced, if damaged.



Lightweight, vertically corrugated aluminum allows free air circulation around cargo, cleans easily.

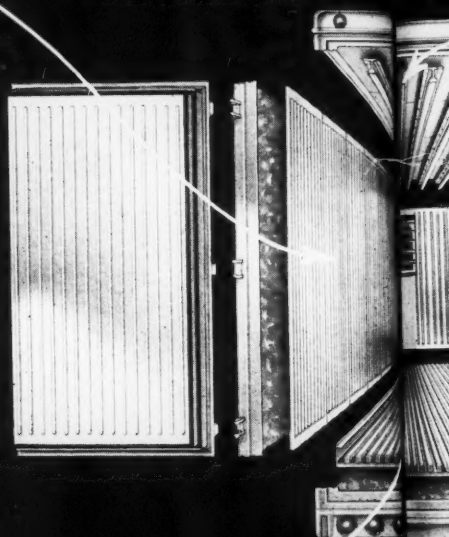


Three ply 1/4" bonded plywood lining provides smooth interior for cargo protection, easy loading and stacking.



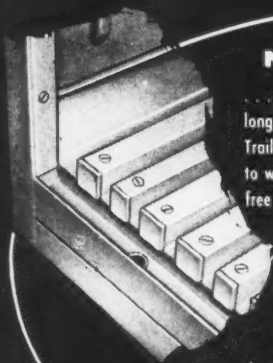
CID plastic coated plywood lining combines many advantages of both plastic and plywood. Highly water and chemical resistant, cleans easily, withstands constant washing.

THE NEW CID REEFER



NEW CID REEFER FLOORS

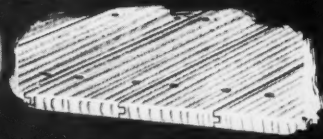
... all supported by modern design, closely spaced bolsters for longer life, maximum capacity for lift truck loading. Trailmobile extruded floor of lightweight, extra-strong aluminum to withstand lift truck loading. Design allows max. air circulation, free drainage of excess moisture.



Aluminum die-cast sealed caps for each channel protect ends of extruded floor—prevent dirt and water entry.



CID tongue-and-groove wood floor, fir or oak, seasoned or kiln-dried. Like all CID floors, it is supported by close-spaced bolsters.



Type No. 1—Floor for semi-insulated reefer is available without insulation or with 1 1/2" of fiberglass.

Specify either 3" or 4 1/2" of floor insulation between famous Trailmobile CID extruded floor and metal underpan.

CID FLOOR



Reefer Operators

*Customer Individualized Design

usable
needs

st than "in
requireme
own here. Th
much CID

REEFER AT RAILS

rails formed of lightweight aluminum I-beams have hook slots every 4". Hooks can't slide—meat packs shallow-design rails boost cube for return loads. design utilizes outside rail principle; supports load over side walls, gives greater support to hanging—without adding weight.

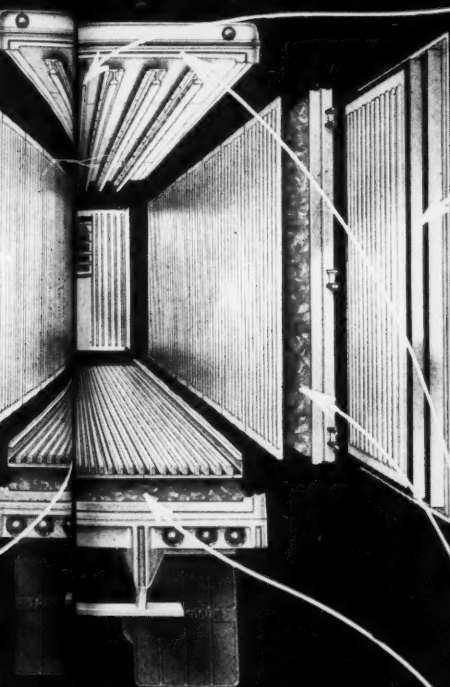
Tubular type meat rails also available. Choice of stainless steel, aluminum or galvanized steel.



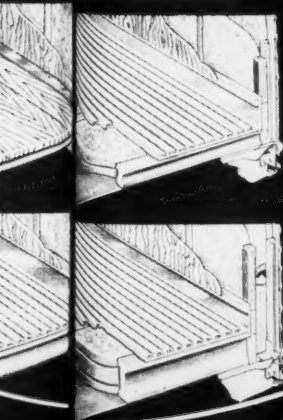
CID DOORS

Doors rigid-built with extruded door edge framing for strength. Hinges easily removable without taking doors apart. Recessed, pressure-type, double locks give maximum seal. With a double step or triple step seal, depending on insulation thickness, you get maximum "door protection" for your load. Wedge type doors available on 6" insulated doors only.

REEFER



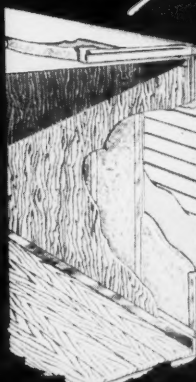
FLOOR INSULATIONS



Type No. 4—For medium temperatures, choice of 1½" or 3" of floor insulation. Lock-seamed, galvanized pan gives complete protection from water entry.

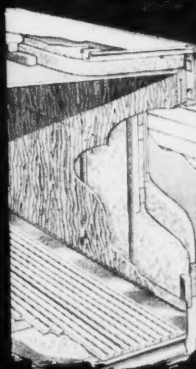
For very low temperature needs, design your CID reefer with either 4½" or 6" of fiberglass insulation in the floor.

CID SIDE AND ROOF INSULATIONS



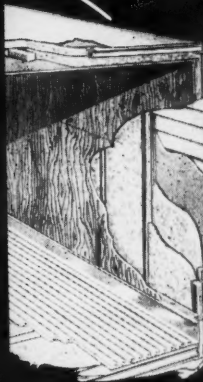
Type No. 1 with 2" of insulation in sides and roof. Asphalt bonded Kraft paper vapor barrier blocks moisture penetration.

Type No. 4 offers 3" of lightweight fiberglass in sides with 3" in roof as basic. Specify 4½" in roof, if required. Ideal combination for medium temperatures.



Type No. 10 provides 4½" of lightweight fiberglass in sides and roof as basic. 6" in roof, if required.

Type No. 12 offers 6" fiberglass in sides and roof for very low temperature operations. New design spacers give lining max. support.



The Trend
is to **TRAILMOBILE**

Trailmobile Inc., Cincinnati 9, Ohio



WILLIAMS "NO-NIFE" HOGS & HAMMER MILLS

Williams' wide experience in the recommendation of correct equipment for more efficient grinding and crushing has invariably increased output and decreased costs for hundreds of packers and processors. Here are a few benefits Williams Equipment can give *you*:

GREATER GREASE RECOVERY by properly preparing green bones, carcasses, entrails, meat scraps, etc., without the use of excessive heat and regardless of extraction method.

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MORE EFFICIENT OPERATION—The reduction of dry materials down to 8 mesh—or the grinding to small size of materials with high grease content is done more quickly, easily and economically—*in one operation!*

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WILLIAMS COMPLETE LINE ALSO INCLUDES:

- COMPLETE "Packaged" PLANTS engineered to deliver finished saleable by-products
- VIBRATING SCREENS ● STEEL BINS
- BUCKET ELEVATORS AND CONVEYORS

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OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

THE NATIONAL

Provisioner

VOLUME 133 SEPTEMBER 3, 1955 NUMBER 10

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EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
GUST HILL, Market Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

JEFFERSON E. ALDRICH, Director of Sales and Advertising

FRANK N. DAVIS CHARLES W. PLYNOLDS
JUNE F. MARKEY, Production Manager

ROBERT E. DAVIES, New York Representative
18 E. 41st St. (17) Tel. LEXington 2-9092, 2-9093

West Coast Representatives: McDONALD-THOMPSON

San Francisco: 625 Market St., (5)
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Seattle: 1008 Western Ave., (4)

Denver: 222 Colo. Natl. Bank Bldg., (2)

Houston: 3217 Montrose Blvd., (6)

Dallas: 5526 Dyer St., (6)

EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board
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News and Views

THE NATIONAL

PROVISIONER

VOL. 133 No. 10

SEPTEMBER 3, 1955

Push Pork to Help All

Much of the push in the initial pork promotion campaign which began this week—as well as in the mid-October and mid-winter drives—must take place at the level where the consumer buys her meat. However, we hope that packers everywhere will give pork sales all the help they can—without relying on the old price needle in lieu of creative salesmanship. There are dozens of ways in which individual packers can keep the consumers in their own trade areas pork product conscious during the next few months; while many of these methods do call for expenditure of thought and effort, they don't cost much money.

The fairly constant presence of current difficulties understandably tends to keep packers from worrying about troubles which may be 12 months or more distant. At the same time it should not be forgotten that the trend of hog and pork prices in the next few months may well determine whether or not packers will have to "beat the bushes" for hogs a year or two from now.

Some raisers are reported to be discouraged by a market trend which, they believe, might carry hogs down to little above the \$10 level in mid-winter, while others are said to be talking about the possibility of government support action. Although most of the factors which encourage or discourage hog production are outside the control of the meat packing industry, producers do expect packers to express effectively their interest in the maintenance of adequate hog volume.

It is fortunate that there exist today in the meat producing and distribution field several agencies which have the experience and skill needed to meet the current pork situation. The Meat Board, the Institute, chain store and super-market organizations and other groups have successfully handled such problems before and will do it again.

Incidentally, we believe it is only fair to note, since they are sometimes maligned by packers and producers, that the chain stores and super-markets will carry a great deal of the firing line burden in the current campaign. The mass selling skill of these retailers will be a vital factor in moving a large volume of pork during the next few months.

A Promotion Program for wool and lamb apparently has been approved by more than 3 to 1 in a producer referendum, topping the required 2/3 approval by a substantial margin, Secretary of Agriculture Ezra Taft Benson has announced. Preliminary results indicated that 72.2 per cent of producers voted for the program. Final results are expected to be announced early this month. The vote was taken in connection with an agreement between the USDA and the American Sheep Producers Council, Inc., Chicago, providing for advertising, promotion and related market development activities under Section 708 of the National Wool Act of 1954.

The agreement provides for deductions from payments under the wool incentive program for financing the promotion program. Deductions from 1955 incentive payments to be made in the summer of 1956 would amount to 1c a pound from shorn wool payments and 5c per hundred pounds of live weight from lamb and yearling payments. If the proposal goes into effect, a fund of approximately \$2,000,000 a year for four years will be available for promotion.

In announcing preliminary results, Secretary Benson said the agreement does not create a precedent nor indicate the desirability of similar arrangements for other commodities. Ultimate object of the program is to reduce price assistance to producers under the payment program.

The Controversial Proposal to reduce westbound rates on fresh meats and packinghouse products by 50c per cwt. and eliminate the 15 per cent surcharge will be considered by the executive committee of the Trans-Continental Freight Bureau, Association of Western Railways, at a meeting Wednesday, September 21, in Chicago. The Western States Meat Packers Association has been vigorously opposing any such reduction without a like reduction in the westbound livestock rates. The proposal is set forth in TCFB Application 1243.

Unprecedented Attendance is expected at the NIMPA eastern division regional meeting Friday and Saturday, September 16 and 17, at the Claridge Hotel, Atlantic City, N. J. John A. Killick, executive secretary, reported this week that advance registrations already have exceeded attendance records at any previous eastern division meeting. Accounting and industrial relations are scheduled for discussion on Friday and a workshop clinic on sales is set for Saturday morning. See page 35 for more details. The Eastern Meat Packers Association will hold its first fall meeting on Saturday in conjunction with the NIMPA division meeting.

World Exports of animal fats this year probably will reach a new high of 1,505,000 tons, compared with 1,445,000 tons in 1954, the USDA's Foreign Agricultural Service has estimated. Foreign sales of U. S. lard and inedible tallow and greases probably will be at least as great if not higher than last year, the FAS said. World exports of lard in 1955 are placed at 330,000 tons and tallow and greases at 775,000 tons.

Purchase Of 548,000 lbs. of frozen carcass beef, Utility grade, for export to Greece under an International Cooperation Administration program has been announced by the USDA. Average price was 26.53c a pound, delivered to the Port of Philadelphia. More such purchases may be in the offing. The USDA and ICA sent a telegram this week to the agricultural attache at the U. S. Embassy in Athens, urging that the Greek government be encouraged to purchase beef in large quantity.

Does it Pay to Save Glands?



GLANDS from packing plants are transformed into pharmaceuticals in this handsome new plant.

The answer is yes, for humanitarian reasons alone, but packers can also realize a profit through an inexpensive gland savings program

THE saving of livestock glands for sale to pharmaceutical manufacturers is profitable for the average meat packer. Gland saving does not necessitate purchase of major equipment nor call for specialized skill on the part of employees. The profit can be measured either in actual dollars or in humanitarian values.

Officials of Armour Laboratories,

Kankakee, Ill., the major user of meat glands, claim that a packer slaughtering 2000 head of hogs per week can net, at the current gland market prices, approximately \$165.50 per week. The yearly figure amounts to \$8,606. Comparable savings are possible with a straight beef plant. (See Table I on page 14).

Perhaps even more important than the monetary return is the specific

contribution to the nation's health. Animal glands are the only raw materials for many medications such as the various thyroid compounds, informs G. F. Smitskamp, procurement manager. Once they are lost they cannot be replaced. Any loss of glands is significant because of the numbers needed to manufacture drug products. For example, the pituitaries from approximately 2,000 hogs



QUALITY control physicist runs samples of material through electronic color readings.



THYROID tablets are packed in bottles with counting device that discharges preset number of tablets into bottle on each cycle.





HIGHLY perishable pituitary glands from which the hormone, ACTH, will be extracted are put in freezer at airport enroute to Armour plant.



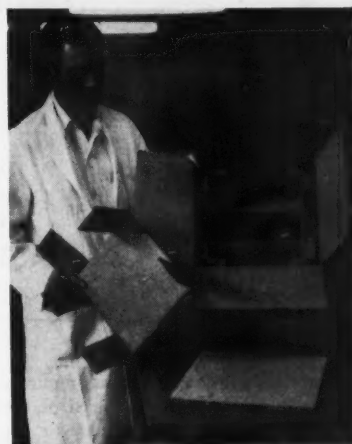
INCOMING shipments of "Shamrocks" and dry ice fibreboard containers are checked by P. Laroche, Bob Moody, receiving clerk, and J. C. Jackson, traffic manager at loading dock of Armour Laboratories in Kankakee.

will yield only a pound of necessary raw material which shrinks further in manufacture.

To be profitable, the meat packers' gland savings program should be organized on a gland grouping system, according to W. B. McKissick, manager, raw materials procurement. Obviously the demand for specific glands will fluctuate and influence price. Although the price changes reflect cyclical patterns brought about by diagnostic procedures, invention of new medications and other medical factors, prices for a specific gland might be lower for a given period. However, if the packer is saving several glands at one time, he generally is assured a profitable outlet for his products. Armour Laboratories' officials assert that the long term trend

is toward ever increasing use of animal glands in pharmaceuticals.

At the current prices, the saving of pituitary glands, thyroid glands and the pancreas from beef and hog and beef bile is profitable. Generally speaking, no additional help is required to save the items, claims McKissick. Over a period of years he has set up gland saving programs at various packing plants ranging in size from the small to the giant. For example, the pituitary gland can be saved by the head splitter or the brain remover depending upon the productive rate of the kill. The thyroid gland can be removed with scissors by the head trucker, the post inspection washer, or the first butcher on the head work-up table. How these assignments are made will depend on the kill rate



SPECIAL container is used with inner box for pituitary shipments.



MEDICINE vials move through complex unit that centers label on each container.



STANDING before display of pharmaceuticals made from animal glands are George Cowie and W. B. McKissick, raw materials procurement manager.

TABLE I
RETURN ON GLAND SAVINGS

RATE OF KILL PER WEEK	GLANDS	WEEKLY SAVINGS	YEARLY
1,000 head of beef	Beef Pituitaries	\$ 30.00	\$1,560.00
	Beef Thyroids	37.50	1,950.00
	Beef Pancreas	150.00	7,800.00
	Group Total	\$217.50	\$11,310.00
	Group Total	\$108.75	\$ 5,655.00
500 head of beef	Group Total	\$108.75	\$ 5,655.00
2,000 hogs	Hog Pituitaries	\$ 75.00	\$ 3,800.00
	Hog Thyroids	23.00	1,456.00
	Hog Pancreas	62.50	3,250.00
	Group Total	\$160.50	\$ 8,506.00
	Group Total	\$ 80.25	\$ 4,253.00
1,000 hogs	Group Total	\$ 80.25	\$ 4,253.00

TABLE II
GLAND YIELDS

Number of head slaughtered to yield pound of glands		Yields in pounds at rates of kill	
		1,000 head per week	500 head per week
Beef:			
Pituitary	160 head	6.2 lbs.	3.1 lbs.
Thyroid	20 head	50.0 lbs.	25.0 lbs.
Pancreas	2 head	500.0 lbs.	250.0 lbs.
Pork:			
		2,000 head per week	1,000 head per week
Pituitary	2,000 head	1.0 lbs.	0.5 lbs.
Thyroid	70 head	28.5 lbs.	24.3 lbs.
Pancreas	7 head	285.7 lbs.	142.8 lbs.

and work load of the various butchers. However, McKissick emphasizes, it rarely requires an extra man to effect a gland savings program.

Obviously under this program there may be times when glands will be sacrificed because of work pressure. Still, the packer will save 80 to 90 per cent of the glands most of the time.

Any competent butcher can be trained to recognize and remove the various glands in about 30 minutes, McKissick relates.

The facilities required to handle the various glands are simple and usually in plentiful supply within the packinghouse. It is recommended that the pancreas and thyroid glands be placed into a stainless bucket resting in a larger bucket filled with ice. This procedure will chill the glands and at the same time allow them to drain. Once an hour they should be transferred into a freezer having a temperature of 0°F. or below. The glands must be frozen and held at this temperature until prepared for shipment. Higher temperatures allow organic activities within

the glands which rob them of their potency.

The employee who moves the various offal products to the freezer can also move the glands and spread them on the rack trucks as he prepares the brains or checks meats for freezing. The sole recommendation is that they be separated individually. If the packer lacks a sharp freezer, a commercial upright freezer of the type used by hotels, restaurants, etc.,



CHECKING on animal gland requirements are W. B. McKissick and G. F. Smitskamp, procurement manager.

can be purchased to freeze and hold the glands. In buying such a unit, the packer should check the engineering specifications to be certain the freezing action takes place at 0° F. or lower. As evident in Table I, the investment is self-liquidating within a month or two.

On the other hand, pituitary glands once removed should be placed immediately on a layer of dry ice. The dry ice will freeze the glands in approximately 30 seconds, arresting any decrease in potency. Periodically, the frozen glands are swept from the dry ice and placed in the 0° F. freezer for storage.

Saving of ox bile is profitable. This operation requires virtually no extra effort. The gall sack has to be removed. Slitting it and allowing it to drain through a screen that will remove any of the solids can be made part of the same work pattern. The drained bile can be piped to a double jacketed kettle held at 210° F. With proper temperature control the jack can be allowed to cook during the kill so the bile will be concentrated when slaughtering ends. Cooking below the boiling temperature will remove the water and concentrate the bile into a ten to one ratio. McKissick says the going market, September 3, 1955, is 55c to 65c per lb. for the concentrated bile. The bile from 20 head will yield about one pound.

How frequently the packer should sell glands depends upon the rate of kill. Table II shows the average number of head required for a pound of well trimmed glands. From a weekly hog kill of 2,000 head, about one pound of pituitaries and 280 lbs. of pancreas glands would be saved.

Armour Laboratories' officials say the glands can be accumulated for about four months as a maximum holding period. The holding temperature, of course, should be 0° F. or lower.

If a packer sells his meat glands to the Armour Laboratories, the firm will send him suitable containers and purchase f.o.b. his plant.

McKissick says the firm pays freight as it wishes to control the manner of shipment. It is essential that the glands be received promptly and in frozen form. To this end all the pituitaries are shipped air freight. A local cartage firm acts as a courier for the company and picks up air freight shipments within two hours after they arrive at the Chicago airport. The heavier glands are shipped by rail express in a Shamrock container or by refrigerated car or truck. The shipping box used for the

Packers Say "JULIANS for SMOKING SATISFACTION"

...and buy JULIAN Smokehouses again and again!

Stark, Wetzel & Co.
MEAT PRODUCTS
GENERAL OFFICES: 125 GARBER LANE • INDIANAPOLIS 6, INDIANA • BRANLICK 1451

Julian Engineering Company
5445 N. Clark Street
Chicago 40, Illinois

Attention: Mr. John Julian

Gentlemen:

We wish to state that we are
of your smokehouses in operation here
at Frankfort and Indianapolis and
satisfied with their operation.

These smokehouses are used
of sausage and smoked meat products
to rely heavily on the day-to-day

MAY
TELEPHONE
KIA-PATRICK
2 4000



PLYMOUTH ROCK PROVISION CO., INC.
MANUFACTURERS OF
SAUSAGE PRODUCTS
COOKED AND SMOKED
MEATS

1880 BOONE AVE.
NEW YORK 80, N. Y.

Julian Engineering Company
5445 N. Clark Street
Chicago 40, Illinois

Attention: Mr. John Julian

Gentlemen:

We wish to express our complete satisfaction
with your smokehouses which are in operation in both
our plants.

As you know, we now have eleven of your
houses between both of our plants. We have

March 2nd, 1955

The Smithfield Packing Company, Inc.
CUREERS AND PACKERS
Liter's Genuine Smithfield Hams
BACON AND SAUSAGE
SMITHFIELD, VIRGINIA
January 21, 1955

Julian Engineering Company
5445 N. Clark Street
Chicago 40, Illinois

Attention: Mr. John Julian

Gentlemen:

Wish to state that we now have nine of your smokehouses
operation and we have found them entirely satisfactory.
that the product comes out in a uniform manner.

As you recall, we have in our plant three of the
smokehouses you have ever built, same being forty feet
and we find these to be just as efficient as the small
twenty feet in length.

We feel that this equipment has contributed much
due to the fact that we are able to smoke and sell
This applies to both smoked meat and sausage and
in the future if we decide to buy anymore smokehouses
the ones we will purchase.

Yours very truly
W. Smithfield

Marhoefer Packing Company, Inc.
Office of the President
320 W. Fulton St. • Chicago 7, Illinois, U.S.A. • Phone, MU-6-9100
December 16, 1954

Julian Engineering Company
5445 N. Clark Street
Chicago 40, Illinois

Att: Mr. John Julian

Gentlemen:

We find that with Julian Smokehouses
we can carry out efficiently the exacting pro-
cesses so necessary to the high quality of
Marhoefer products.

We are now using eight Julian smokehouses
at Muncie, and in Chicago, and have just placed our
order for two additional, large capacity, smoked
meat houses.

We feel that Julian equipment has contri-
buted to the wide acceptance of Marhoefer smoked
meats and sausages.

Yours very truly

MARHOEFER PACKING COMPANY, INC.
John H. Marhoefer
John H. Marhoefer
President

JEM:E

JULIAN
ENGINEERING
COMPANY

5445 No. Clark St.
Chicago 40, Ill.

West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave.,
Oakland 1, Calif.

Canadian Representative • McLean Machinery Co., Ltd., Winnipeg, Canada

Chicago Distributor • WORTHINGTON CORPORATION (ammonia refrigeration
Equipment)

* Creators of the patented alternating-damper smokehouse.

FLAVOR CONTROL

is "automatic" with

VJ

ONION & GARLIC JUICES

... because V-J distributes evenly and quickly throughout your sausage products!

The concentrated potency of fresh V-J GARLIC JUICE is well illustrated by the fact that only $\frac{1}{8}$ th ounce per hundred pounds of product is required to impart a real taste sensation to your franks, bologna and sausage specialties. V-J assures easy flavor control . . . penetrates rapidly throughout the batch. V-J is the effective, low-cost way to lift your products out of the ordinary and give them a delightfully new zest.

Write today for your FREE sample!

VEGETABLE JUICES, INC.

New Plant and Offices:

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LANCASTER, ALLWINE and ROMMEL

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Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.

pituitaries is available in either 10 lb. or 25 lb. capacities. When the packer notifies the Laboratories as to the materials available for sale, the suitable box or boxes are sent to him. The pituitary container is an inner box within a box furnished with liner materials that permit the circulation of cold air around the whole contents. Dry ice is placed in the box on top of the smaller box and also directly on the glands if there is room within the inner box. The weight of the dry ice is approximately twice that of the pituitary glands being shipped. Packed as directed, the fibreboard container will maintain 0° F. for 72 hours, well within air freight delivery time to Chicago from any point in the country.

The Shamrock containers will hold approximately 125 lbs. to 130 lbs. of the larger glands such as pancreas. About 75 lbs. of dry ice is placed on top of the glands and covered with a furnished packing material which forms a blanket. The cloth container will hold 0° F. for five days, well within rail express delivery time from any point. Only one precondition is required, namely, that the empty container be chilled overnight in the sharp freezer. The operation is similar to chilling a reefer car in that it empties the container of any heat, thus freeing the refrigerant solely for chilling product. With either container the Armour Laboratories pays the freight.

Gland Trimming Important

Emphasis is placed on two factors in handling glands:

First, at no time must glands be allowed to rise above 0° F. Higher temperatures destroy the potency of the product. Shipments should be made according to instructions.

Second, the product should be trimmed free of fat. The initial butcher workmanship should be exacting in its standards. The degree of fat on the glands is apparent upon inspection. Glands that are overly fat are useless as the expense of extracting the medical elements is too costly. Shipments that obviously represent poor and careless workmanship are rejected. Product that has thawed also is refused.

Company officials reiterate that a butcher workman can be trained easily to do a good job. To hold the interest of the employees, the Laboratories has a series of posters that portray the importance of glands in modern medicine. They are available free to packers.

An interpretation of Table I can tell a packer quickly if it is profit-

10 lb. packer to the suit- to him. inner liner ulation e con- he box and also here is k. The ximate- glands irected, main- within Chicago y. ll hold 30 lbs. s pan- ice is and cov- g ma- e cloth e days, y time dition empty in the s simi- that it heat, ly for con- s pays

facts ds be Higher ncy of ld be s. ld be initial be ex- degree t upon overly of ex- is too y rep- kman- at has that a rained ld the Labor- s that nds in ailable I can profit-

ONER

able to save glands. Inasmuch as they generally can be accumulated with no extra cost, they are profitable at any level. Even sausage kitchens that slaughter 500 head of pork per week can hope to net approximately \$2,200 a year and at the same time contribute to the medical care of the nation.

The seriousness of the animal gland supply is best exemplified by Armour Laboratories' offer to visit and set up a gland collection program at no cost or obligation to the packer. Qualified personnel will train the packer's employees in the location, identification, removal, collection and packaging of the glands. The best operational breakdown for the performances of the collection will be suggested. If a packer so desires, the Laboratories will contract to purchase from him his supply of glands. The purchase contract runs for a year with three price reviews.

Once the gland savings program is organized the packer may elect to sell his glands through brokers who specialize in this field of gland procurement.

The important point is that the glands should be saved now. McKisick repeats that once the gland is lost there is no alternate supply. Meat glands are a vital part of modern day medicine. And, they can be saved profitably.

Advertise in Trade Press, Food Distributors Advised

The food trade press was praised as "a sure-fire prescription for increased sales" by the president of the National Food Distributors Association at the group's 28th annual convention.

Edward A. Mitchell, association president and food distributor from Evansville, Ind., urged all convention-goers to visit the convention's food trade press exhibit center where leading food trade publications, including THE NATIONAL PROVISIONER, were on display.

"It would be profitable," he said, "for all of us in the selling field to remember five points about trade press advertising: 1) It reaches the people who sell your product to the consumer; 2) It's low in cost so it can be used frequently; 3) It has regular, friendly contact with industry readers; 4) It's easy to merchandise at wholesale and retail levels, and 5) It can be used to co-ordinate the manufacturer's national, regional and local advertising and merchandising plans to make them produce maximum sales at minimum cost."

GOLDEN DIPT

BREADING FOR MEAT, FISH, POULTRY...

Custom Blended To Meet Your Requirements



FISH



MEAT



POULTRY

A special team of technicians from the Golden Dipt Laboratories work with you and develop breeding to your exact specifications.

HERE ARE JUST A FEW OF THE MANY VARIATIONS THAT CAN BE OBTAINED

TEXTURE YOU WANT	PICK-UP YOU WANT	COLOR YOU WANT WHEN COOKED
fine	29 to 34%	light golden brown to rich dark brown
medium	25 to 30%	light golden brown to rich dark brown
coarse	15 to 22%	light golden brown to rich dark brown

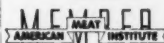
These figures are based on the use of a single batter dip

Your custom-blend is made from the basic, original Golden Dipt formula containing dehydrated soft winter wheat granules, eggs, milk and seasoning. . . Plus MSG to emphasize the natural flavor of your product and Mel-0x3, a new antioxidant discovery that retains the flavor of your product even though held in cold storage for as long as 12 months.

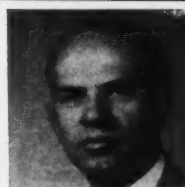
Get The Weight . . . Color . . . Texture you want . . . in Golden Dipt Breeding . . . Specially Formulated to give you the Finished Product you want.



Golden Dipt is the only product of its type awarded the Good Housekeeping Seal



Phone,
wire,
write
TODAY
The Golden Dipt
Laboratory
is ready to
serve you.



George G. Lichvarik
General Manager
Wyandot Meat Products, Inc.
Nevada, Ohio

GOLDEN DIPT PLANT OPERATOR OF THE MONTH

George Lichvarik, after 21 years of meat business experience, became associated with Wyandot Meat Products, Inc., in 1950. In four short years he increased production from 2,000 pounds to 30,000 pounds per week and established Wyandot as one of the leaders in the quick frozen meat products field.

GOLDEN DIPT DIVISION
MELETIO COMPANY
MERCHANTS EXCHANGE BUILDING • ST. LOUIS 2, MISSOURI



OFFICE, MIB office and dressing rooms at front of plant.



TRUCKS enter the rear loading dock area from the alley.

Sheboygan Wurst to Go Far From Bigger Plant

A SAUSAGE manufacturing organization that started six years ago with one of the partners as wurst-maker and the other as the only salesman, has just graduated into the federally inspected class.

Bernhard's Sausage Co., Inc., of Sheboygan, Wis., of which Bernard Arens and Percy De Lorme are co-owners, has completed an extensive expansion program under which the plant's capacity has been doubled and the establishment has been qualified for federal inspection. Completion of the program was announced on August 6, Sheboygan's third annual "Bratwurst Day."

In its announcement the company said, "This means that Bernard's Sheboygan sausage, made the old-fashioned way, will now be sold throughout the entire country carrying with it the fame of Sheboygan as the 'Wurst City' of the world."

The new one-story and basement addition is of brick construction and carries out the simple design of the original unit. The plant has residences as neighbors and has lawn in front and at the side. The truck loading and unloading dock is at the rear of the plant with a black top parking area opening into the alley. An elevator is centered on the loading dock and may be entered from the dock or plant packing room.

Firing pits for the five old and



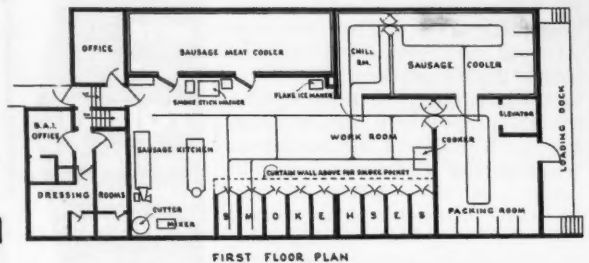
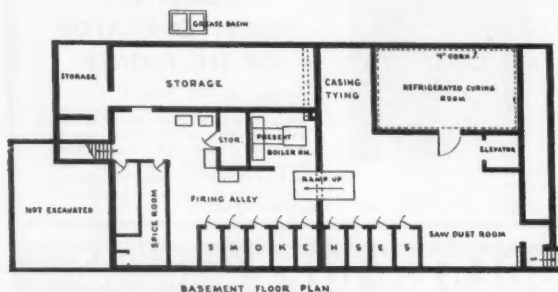
SOME OF THE COMPANY'S "old-fashioned" sausage hanging in the holding cooler.

four new smokehouses are located in the basement, which also houses a refrigerated curing room, a gas-fired boiler, condensing compressors, a casing tying area and dry storage.

The floor of the first level in the new addition consists of 8-in. Flexi-core precast slabs plus two-ply membrane plus a 2½-in. concrete topping. Along one side of the first floor are ranged the sausage meat cooler, a chill and the finished product cooler.

The refrigerated rooms have suspended ceilings with mastic finish over cork; there is an air space above.

The sausage meat cooler opens into the preparation and stuffing room. The plant's nine 4 x 8 ft. smokehouses are 10 ft. 4 in. high and have steel Ls bolted to the walls to hold the smokesticks. The houses have a false ceiling consisting of a 3-in. concrete slab and the 15-in. chamber above is roofed with 3 in. of cork and 4 in.



ON THE BASEMENT floor plan (at left) and the first floor plan, the right one-half of each constitutes the area added recently.

In **CINCINNATI** as in **FRANKFURT . . .**
fine sausage-makers use natural casings!

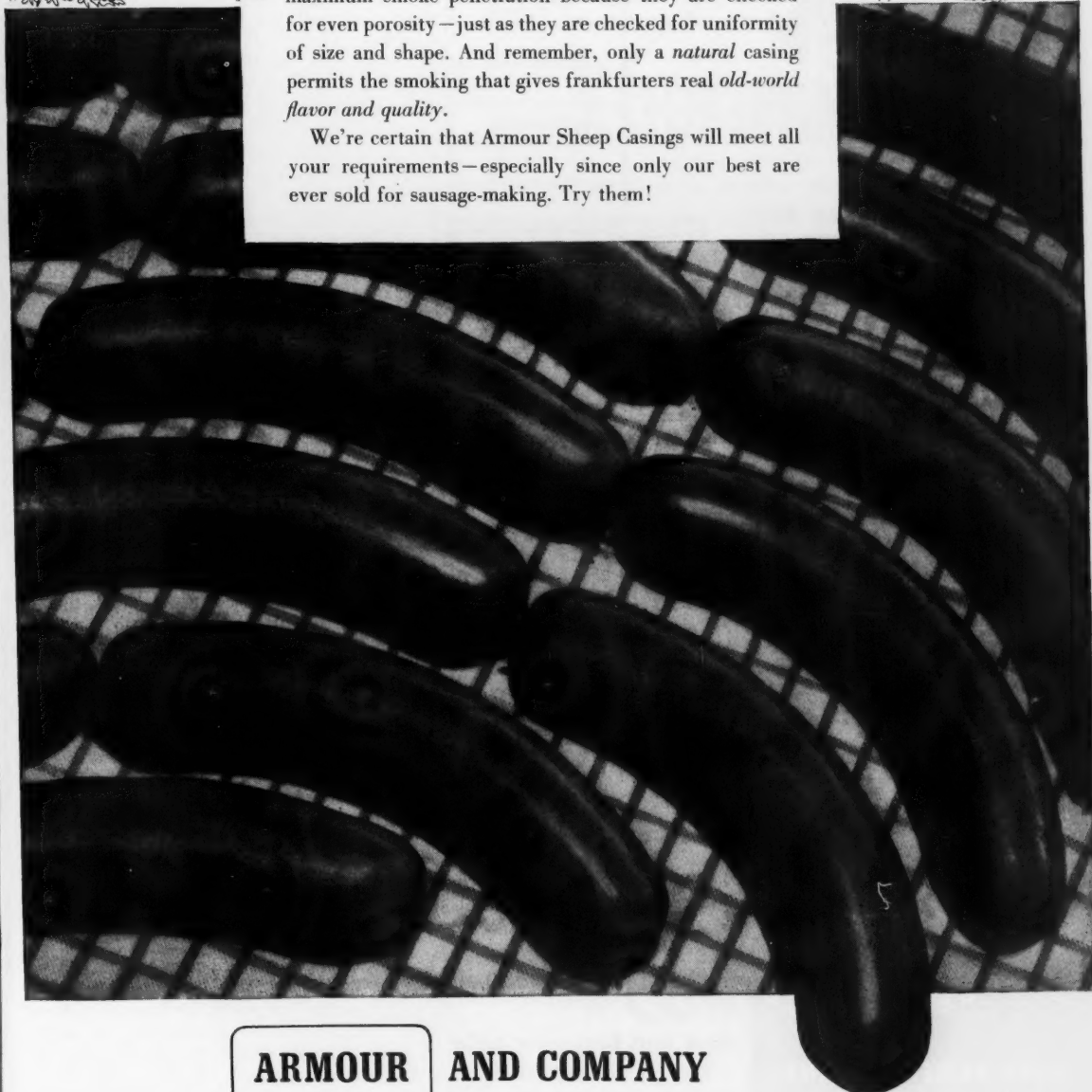


You'll make your best
FRANKFURTERS with
ARMOUR SHEEP CASINGS!

Armour Sheep Casings always give your frankfurters a plump, well-filled look by clinging tightly to the meat during cooking.

Besides this advantage, Armour Sheep Casings offer maximum smoke penetration because they are checked for even porosity—just as they are checked for uniformity of size and shape. And remember, only a *natural* casing permits the smoking that gives frankfurters real *old-world* flavor and quality.

We're certain that Armour Sheep Casings will meet all your requirements—especially since only our best are ever sold for sausage-making. Try them!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

Modernize Your Plant

with
LeFIELL
CAST ALUMINUM LAVATORY

Self-contained, easy to clean, polished heavy cast aluminum lavatory built to approved sanitary standards. Will last a lifetime. Permanently corrosive resistant. Smooth seamless lines. Separate chromium plated brass P-trap where needed. Foot controls deliver hot or cold water from high spray head that allows washing arms up to shoulder. Equipped with unbreakable plastic soap dispenser. Also available are cleaver sterilizer, knife sterilizer and drinking fountain attachments.

Available for immediate shipment **Order Now!**

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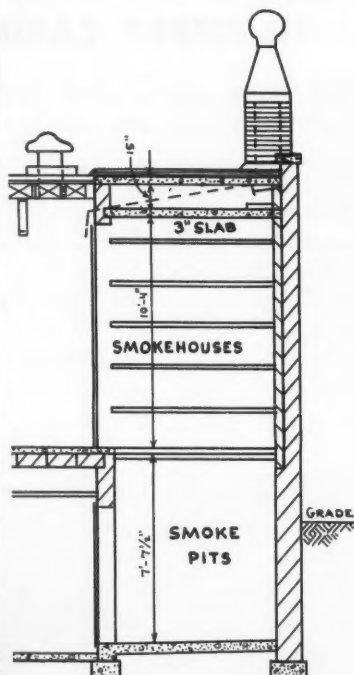
RUDD BASKET COMPANY

Starks Bldg., Louisville, Ky.

of concrete. A transite curtain in front of the houses forms a smoke pocket which is exhausted by an 800-cfm. fan. Smokehouse floors are metal grating.

The new addition has a ventilating skylight which is screened and Coolite glazed.

The company specializes in semi-dry summer sausage and is already



12"x12" SMOKE OPENINGS



3" SMOKE CHAMBER SLAB
ABOVE SMOKEHOUSES

SECTION (above) of one-story smokehouses used in the Bernhard plant. Smokesticks are set on parallel L's bolted to the walls. Bottom drawing shows how false ceiling slab is pierced with smoke openings.

shipping to out-of-state jobbers. It operates nine delivery trucks.

De Lorme is in charge of sales and has had 18 years experience in selling sausage. Arens, who directs plant operations, has been connected with sausage making for 35 years.

Architect was Edgar A. Stubenrauch and Associates of Sheboygan. ■

Beef and Bacon for Baby

H. J. Heinz Co., Pittsburgh, is introducing four new baby foods, including strained beef and bacon.

Canned Hamburger Stocks Are Back in the News

"Everybody's eating hamburger in the Armed Forces," surmised the August 26 issue of *Washington Report*, published by the Chamber of Commerce of the United States, as canned hamburger supplies bounced back into the news again.

Springboard was a July 29 announcement by the Defense Department that it was buying 3,055,000 lbs. of canned hamburger for the Army and Air Force. Someone recalled the Hoover Commission report of last spring that the Navy had enough canned hamburger on hand a year ago to last it for 60 years and checked to see how the gobs were doing.

At the time of the Hoover Commission compilation, August 31, 1954, the Navy had 886,020 lbs. of canned hamburger, which then was being consumed at the rate of 1,233 lbs. a month. By May of this year, however, this had been reduced to 687,000 lbs., the Navy said in denying that it had a 60-year supply. That would be a monthly consumption rate of some 24,877 lbs. during the eight month interval.

The rate apparently has gone up again. The Navy now says it doesn't have any canned hamburger to spare for the Army and is thinking of buying some more for itself.

Chicago Mayor Asks Wilson To Reweigh Plant Closing

Chicago Mayor Richard J. Daley is attempting to persuade the management of Wilson & Co., Inc., to reconsider its plans to move its meat packing operations from Chicago.

The mayor said this week that he had written one letter to James D. Cooney, Wilson president, to no avail and now plans to contact company directors to try to get them to change the plans.

Outmoded Chicago facilities and high costs prompted the Wilson & Co. decision to close its meat packing plant in that city and expand its facilities in Cedar Rapids, Albert Lea and Omaha.

NIMPA Convention Speaker Named Acting NLRB Head

Philip Ray Rodgers, who was one of the speakers at the NIMPA convention in April, has been nominated by President Eisenhower as acting chairman of the National Labor Relations Board, effective August 27. Rodgers addressed the NIMPA industrial relations workshop clinic.

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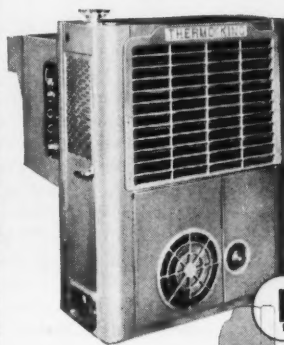
watching your weight?

pound for pound

Thermo King

delivers more refrigeration

THERMO KING offers you greater cooling capacity per pound of unit weight than any other truck refrigeration equipment. Less unit weight means more payload. Look first at the leader—THERMO KING!



New THERMO KING "pancake" model fits the new cab-over-engine tractor and longer trailer trend in trucking.



Authorized service and genuine parts—from coast to coast

U. S. THERMO CONTROL CO.

44 South 12th Street • Minneapolis 3, Minn.

Operations

Proper Selection, Use and Care of Hose

By H. NYE JOSLEYN

Investigation shows that premature breakdown of hose in severe packing-house service is the equal responsibility of the purchasing agent, employees using the hose and the maintenance department. Early failures may be due to inadequate specifications when ordering, abuse in the plant or improper installation and upkeep.

High replacement costs may justify a detailed investigation to bring out the reasons for unsatisfactory service or short life. The gradual spread of poor practices, some of which may appear not to be too important in themselves, build up to cause serious epidemics of unnatural destruction.

While there are excellent hoses available for practically any conceivable purpose there is no one "perfect" hose appropriate for all uses. Therefore, one of the first considerations in ordering is to determine the special conditions of service for which the hose is intended. Efficient purchasing for economical service also requires information on the basic components and methods of hose manufacture as well as knowledge of probable plant uses.

Comparatively few basic methods are used in hose manufacture. Each method has its own advantages. The main parts of the hose are the inner tube, the carcass and the cover. Different procedures are incorporated according to particular specifications for manufacturing.

WRAPPED HOSE consists of a rubber tube built upon a steel mandrel equal in size to the inside diameter of the hose. One or more plies of rubber impregnated duck are wrapped on the bias, around the tube, followed by wrapping on a rubber cover. After being spirally wound with cotton tape to hold temporarily the elements in place, vulcanizing is accomplished by steam. Final removal of the outer cotton tape leaves fabric marks to identify this method of manufacture. Examination of a cut end shows the spiral construction of the duck reinforcement. Limitations of the forming mandrel and design of the machine restrain the length of wrapped hose to 50 ft. sections. Among the advantages of this method are a uniform inside surface, high strength and good flexibility.

BRAIDED HOSE is formed by braiding strands of twisted cords of

cotton, rayon, asbestos, wire or other material over extruded rubber tubes in lengths of 500 ft. up to a 1-in. inside diameter, and up to 250 ft. long for larger sizes. To insure adhesion of all parts, thin layers of compounded friction rubber are placed over each ply as the hose is successively passed through the braiding processes. The outer layer of rubber is covered by an extruded lead sheath which is removed after vulcanizing. An alternate method is to cure the hose in a platen press which provides internal pressure to force the parts into close contact with the heated outer platens of the machine. Braided hose can be identified by examining the end which always shows rings of braided plies. This kind of construction results in an extremely flexible hose, of economical and uniform quality, in long lengths. The cover may be made either smooth or corrugated.

WOVEN COTTON HOSE is primarily made for fire fighting. Such hose is light in weight, abrasion resistant and flexible during rough usage. Standard single jacketed hose consists of a circular woven cotton tube lined with rubber. In double or triple layer hose, each layer is woven separately, on looms rotating in opposite directions, to counterbalance the slight tension of the weave and so prevent twisting or creeping under pressure. An added outer covering of rubber may be specified to protect against particular conditions of abrasion, chemicals or oils. Construction is in 50-ft. lengths. Light weight and flexibility are required to permit storage of a maximum amount in hose carts or wagons. A special single jacket hose, which is woven entirely of flax without any rubber, is expensive but is also very flexible and suitable for folding on racks or storing in confined spaces where only occasional emergency use is anticipated.

INTERWOVEN WIRE HOSE is constructed of flat or round metal strands helically wound and interwoven in a cotton body. Inner and outer layers of protecting rubber are usually vulcanized on a mandrel with a wrapped finished cover. This kind of hose is used where collapse would be harmful to vacuum or suction processes. Special liners for conveying highly corrosive or contaminating

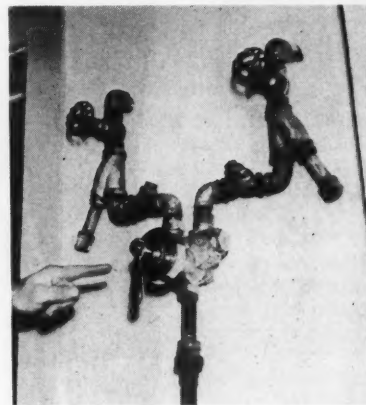
liquids are protected by the rigid construction against creasing and damage.

ALL METAL HOSE is made of interlocking metal wound in a spiral. The flat or corrugated metal body may be covered with braided wire, woven asbestos or other material. While flexibility is limited, metal hose has advantages for conveying hot grease, oils or superheated steam. It will withstand high temperatures and pressures. Used to connect steam supply lines to moving parts of machines, and to convey liquids or gases harmful to other hose, a drawback in meat packing plants is that the hose is difficult to clean.

EDITOR'S NOTE: This article is the first of several dealing with choosing, buying, installing, using and maintaining hose in the packinghouse. Other articles will appear in early issues of the magazine.

Mixing Valves Help Supply Plant's Hot Water Needs

Obtaining hot water by mixing cold water and steam is a common practice in plants where steam heated supply tanks are inadvisable or long supply lines are impractical. After experience with unsatisfactory methods the Sargent Packing Co., Alliance, Neb., has standardized on Powers



style D thermal mixing valves. While the mixing method is somewhat more costly than others ordinarily practiced in meat packing plants, Sargent feels the advantages are well worth the additional expense.

Used about the plant for cleanup and processing, the valves avoid danger of burns by sudden spurts of steam or scalding water. Steam is conserved by positive adjustment that provides the most effective temperature for individual jobs. Loss of time and energy involved in frequent adjusting of hand-controlled valves is unnecessary. Regardless of pressure changes in the

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NEVERFAIL . . . the spiced cure . . .
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... and it's foolish
to be up in the air due
to old fashioned packages and
packaging methods.
Let our creative designers
assist you in a
planned package for
better sales

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CHARLOTTE, N. C.

SAUSAGE BAGS BACON ENVELOPES WIENER WRAPS POULTRY BAGS HAMBURGER BAGS

KNOW YOUR MARKETS at the time you BUY or SELL!

Daily closing markets on meats, by-products and livestock rushed to you by first class mail at the close of trading—The Daily Market and News Service—an easy to read, instant price guide which covers 28 product classifications and prints over 350 quotations daily.

This Service is an industry authority used continuously as a basis for trading. Thousands of dollars worth of product are sold daily on the basis of the Daily Market Service quotations—because both buyer and seller recognize the Service's record for accuracy.

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Ask For Sample Copies or SEND YOUR ORDER NOW!—If you are not fully satisfied with this real profit maker—if you are not convinced it will pay for itself over and over, you may cancel at the end of one week at absolutely no cost.

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THE NATIONAL PROVISIONER

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Chicago 10, Illinois

A good seasoning is the secret of good sausage... but it's no secret that AROMIX high quality

AROMIX packs a sales wallop!

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

AROMIX CORPORATION
1401-15 W. Hubbard St. • Chicago 22, Ill. • Monro 6-0970-1

supply lines, the temperature remains constant.

Somewhat similar to water tempering valves, seen frequently in locker room shower stalls, the style D valve is specially adapted for handling steam. Contained in the valve is a floating piston which equalizes the pressures before they enter the mixing chamber. Steam cannot pass through because of the restrictions of a built-in thermal control element. Water or steam are prevented from backing up into the main pipe lines by check valves contained in each inlet. The mixing valve also functions as a shut-off valve.

The valve is said to give long, dependable service with a minimum of repair. Discs and other parts are readily accessible and interchangeable. A ¾-in. sized valve has been found to have sufficient capacity to supply a 1-in. cleanup hose. Recommended pressures are from 10 psi. to 100 psi.

Packaging Methods, Films, Spoilage Topics at Forum

Six talks of interest to the meat industry have been scheduled during the Packaging Institute's 17th Annual Forum, October 31 through November 2, at Hotel Statler, New York.

"The Role of Gas Permeation in the Spoilage of Packaged Foods" will be discussed by G. Rumberger and R. DeLong of Marathon Corp. F. Warren Tauber and Dr. C. J. B. Thor of Visking Corp. will participate in a talk on "Developing Requirements for Packaging Films in the Meat Industry," and Dr. C. J. King of the Nutrition Foundation will present his views on "Keeping Nutrition in the Package." "Perishability of Foods in Consumer Packages" will be discussed by Prof. C. Olin Ball of Rutgers University.

A seminar on packaging machinery automation will include talks on "Suggested Procedures for Purchasing Packaging Machinery" by W. E. Coughlin, Pneumatic Scale Corp., Ltd., and "Installation, Maintenance and Servicing Problems as Viewed by the Machinery Manufacturer" by Harold Mosedale, jr., Package Machinery Co.

Further information may be obtained from the Packaging Institute, 342 Madison ave., New York 17, New York.

WSMPA Boosts Beef Stew

WSMPA member companies participating in the truck poster campaign will display beef stew posters on their trucks during the month of September.

Texans Out to Make Their State the Biggest Beef Eater



FLOOD OF CLIPPINGS in this display attests to the success of the Texas Beef Council in promoting beef sales throughout the state.

SUCCESS requires a lot of hard work, even in Texas where everything grows the "biggest and best," says the Texas Beef Council in reviewing its accomplishments. Having decided to make Texas the number one state in per capita beef consumption, the Council developed a broad educational program aimed primarily at the housewife. Increases in packer beef sales ranging up to 10 per cent and cooperation from all segments of the industry are an encouraging trend, the Council reports.

Groundwork for the campaign was laid in August, 1954, when The Cain Organization, a Dallas public relations firm, was asked to analyze the Texas market and develop a detailed promotion program. The Cain agency found that beef consumption could be increased if housewives really believed beef was not expensive and recommended that homemakers be educated to purchase the more economical fore-quarter cuts. A survey by Cain showed that housewives knew only five or six of the 37 retail beef cuts.

The agency proposed a three-point program to push beef:

1. A special event to start the "ball rolling."
2. A continuing educational effort

by various media, home economists, restaurants, hotels, etc., beamed at the housewife.

3. A continuing program of information and organization directed at cattle producers.

The campaign kickoff, "Beef Week in Texas," started the beef promotion program rolling last November. Impetus to the Council's efforts was provided by "Beef Week" editorial material in over 300 Texas newspapers and about 74 radio and 25 TV programs. Point-of-sale material appeared in 8,000 retail markets and advertising mats were distributed for special promotions.

Further acceptance of economy beef cuts was achieved by distribution of nearly a million recipe folders featuring



"TEXAS EXPERTS"
RECIPE CONTEST WINNERS

ABOVE is reproduction of cover on folder containing nine prize recipes for tasty, low-cost beef dishes.



Trademark for Beef Council members is this cowboy standing behind map of Texas. Logo is reproduced on most of literature, recipes, brochures, etc., put out by the Council.

ing these cuts. The folders contained nine of 25 winning recipes chosen from 251 entries submitted in a "Texas Experts" contest sponsored by the Council. The contest was open only to dietitians and home economists. The recipes have been tested and approved by the State Home Economists Association.

These big-profit, low-cost "Texas Experts" recipes were successfully adapted for restaurant use by Carlton Lawler of Dunton's Cafeterias, Dallas. Impressed with the economy and quality of the prize-winning recipes, Lawler put them to a rigid test - acceptance at the restaurant table. To gauge consumer appeal, Lawler offered free recipes of the featured "economy" beef entree of the day. The demand for recipes was so great that many of them have been reprinted for the second time.

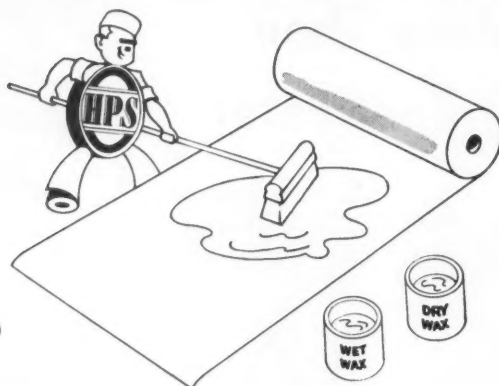
Lawler attributes the success of the "Texas Experts" recipes to the low food cost involved, even though some "luxury" ingredients are added, and the good will incurred by use of such names as "Cow-boy Hash," "West Texas Spaghetti," "Texas Goulash," "Special Texas Burgers," and "Beef Pie - East Texas." The grand prize winning recipe is called "Brisket of Beef in Horseradish Sauce."

Reports from some major grocery chains showed increases in beef sales during "Beef Week in Texas" ranging from 8 to 33 per cent.

To maintain gains achieved during "Beef Week in Texas," the Council's continuing educational program provides a recipe service to more than 600 Texas newspapers, 212 radio and 32

H-P-S KNOWS WAXED WRAPS

PAPERS FOR PACKERS FOR OVER HALF A CENTURY

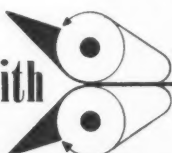


- Waxed Sta-Tuf
Tan or White
- KNOS Waxed
- Freezer Wrap
- Master Freezerwrap



If yours is the usual or unusual Meat Wrapping Problem
Let us show you how HPS Meat Papers Meet Meat's Musts!

H.P. Smith



PROTECTIVE PACKAGING MATERIALS

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Members: AMI • NIMPA

television stations. It has sponsored several tours of meat-cutting demonstrators, arranging audience and TV demonstrations and newspaper publicity.

The Council believes the excellent reception of its educational material by the press, home economists, food editors and women's groups is evidence of the soundness of the program.

Systematic personal contact is maintained with newspaper, radio and TV people to learn of their requirements and serve as a sounding board on the quality and value of the Council's educational material.

As a result of a vigorous membership campaign by direct mail and follow-up, the Council now has 3,000 dues paying members among cattle producers. It is developing a statewide organization of district and county chairmen who sponsor local meetings and deliver educational material to schools, restaurants and grocery groups.

Taking its pulse recently, The Texas Beef Council found it is headed in the right direction. A survey covering 20 packers and 90 grocers in 73 towns showed:

1. The majority of packers in Texas had increases in beef sales ranging up to 10 per cent for the first six months. They reported greater interest in fore-quarter cuts.

2. Although only 75 per cent of the grocers reported they had Texas Beef Council activity in their respective towns, 70 per cent of these said the program definitely helped them and 90 per cent wanted the program continued in its present form.

The Texas Beef Council will begin its second year with another "Beef Week in Texas" scheduled for October 30 to November 5, 1955. The state wide promotion will again be launched with a mammoth "beef supper" in Fort Worth, Leo Welder, Council president announced.

200 Winners Chosen in Visking Snapshot Contest

Mrs. Kathrine Commander of Childersburg, Ala., has been selected as the winner of the \$5,000 grand prize in the 1955 children's snapshot contest sponsored by The Visking Corp., Chicago, to boost the sale of skinless frankfurters.

There were 200 contest winners in all. Second prize, an RCA color television set, went to Randolph Broshers of Whittier, Calif. Third prize winner was Robert Hogue of Cannon Falls, Minn., who received a Mitchell room air conditioner from the cellulose casing manufacturer.



Efficient! Dependable! Low Priced!

- Hog Dehairers
- Gambrelling Tables
- Bleeding Rails
- Scalding Tanks
- Knocking Pens
- Splitting Saws
- Hog & Poultry Singers
- Dial Thermometers

Designed to fit your needs and cut your slaughtering costs. You do the job faster, easier, better . . . at greater profit! Made especially for small packers, slaughterers, locker plants. Dehairers and spray-washes a hog in 60 seconds. Capacity rating is 20 hogs per hour . . . when scalding facilities are adequate. Jack-O-Lift casters for portability . . . at small extra cost.

AVAILABLE SOON!

A Heavy-Duty De-hairing Machine for adequate handling of heavier hogs. Write for full details.

FAR-ZUPERIOR

Sales and Engineering Co.

Box 630

Cedar Rapids, Iowa

The Meat Trail...

QM Names Advisory Group on Canned Fluid Meat Project

Representatives of 11 meat processing and allied firms have been appointed by the Army's Quartermaster Food and Container Institute to an industry advisory committee to aid in the development of canned fluid meat products.

The Institute hopes to develop desirable canned fluid meat that can be drunk through tubes by airplane personnel at high altitudes.

Members of the advisory committee, which met recently in Chicago with Institute representatives to discuss the problems involved, are: G. H. McDONELL, American Can Co., Maywood, Ill.; E. J. ABELING, Beechnut Packing Co., Canajoharie, N. Y.; C. E. BRISSEY, Swift & Company, Chicago; JAMES M. GORMAN, The Seymour Packing Co., Topeka; and JOSEPH W. HANLEY, Libby, McNeill & Libby, Blue Island, Ill.

Also, V. J. KUBALA, Armour and Company, Chicago; F. C. MAJORACK, H. J. HEINZ Co., Pittsburgh; LAWRENCE NEWSOME, Continental Can Co., Chicago; DONALD L. PAUL, Oscar Mayer & Co., Madison; V. R. RUPP, Kingan Inc., Indianapolis, and FRANCIS LUSKEY, Duffy-Mott Co., Inc., New York City.

E. Crittenden to Open New Packing Plant in Nashville

ERNEST E. CRITTENDEN, a 35-year industry veteran, will open a new, modern packing plant September 6 at 50 Van Buren st., Nashville, Tenn. The firm will be known as Sunny Dale Meat Products.

Doing a full line of packing operation, the plant will have a capacity of 150 cattle and 400 hogs a week.

Crittenden began his meat packing career with Neuhoff Packing Co., Nashville. In 1932 he founded Crittenden Bros., Nashville, which later became Smith Packing Co. He served as vice president, then president and general manager from 1940 to 1950, when he sold his interest in Smith Packing. For the past two and a half years he was manager of Seeger Packing Co., Montgomery, Ala.

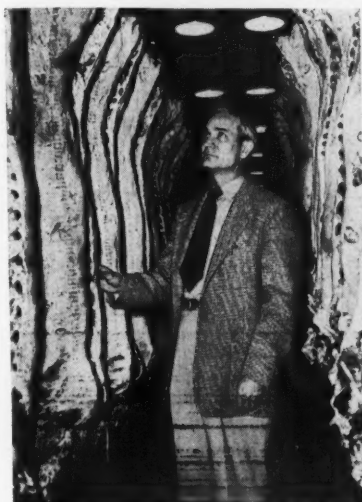
Give Beef to Flood Victims

Without fanfare, LESTER LEVY and JOSEPH LEVY of The Plymouth Rock Provision Co., New York City, donated more than a ton of canned roast beef to flood victims in the Northeast.

R. L. Zeigler Expands Beef Facilities in Selma, Ala.

Completion of a \$100,000 expansion program at R. L. Zeigler, Inc., Selma, Ala., has been announced by J. M. GENTRY, general manager of the Zeigler operation in Selma and South Alabama. The expansion will increase beef production facilities of the Selma plant by 50 per cent.

The company, which has three plants, already is the largest pur-



ALABAMA BEEF is inspected by J. M. Gentry in Zeigler's new beef cooler.

chaser of Alabama livestock, buying nearly 100,000 head of cattle and 100,000 hogs annually from producers in that state, Gentry said. These purchases represent some \$15,000,000 yearly, varying with current market prices. Zeigler purchases have helped make livestock the second largest income crop in the state.

The new plant addition adds 3,240 sq. ft. of refrigerated area. The new beef cooler and shipping department, which has tile walls and tile floors, is capable of cooling and accommodating 300 dressed cattle. The former beef cooler has been converted into a cutting and boning room, and the shipping department areas have been remodeled as a sales cooler.

Organized in 1927 in Bessemer, Ala., by R. L. ZEIGLER, the company operates modern plants in Bessemer and Tuscaloosa as well as Selma. C. V. SELF is general manager of the Zeigler operation in Bessemer and North Alabama, and J. W. BELL is general manager in Tuscaloosa and West Alabama.

Cudahy Sioux City Plant, Idle for Year, Being Razed

The huge Sioux City (Ia.) plant of The Cudahy Packing Co., which has been idle since the company ceased operations there nearly a year ago, is being torn down. The work of razing approximately 75 buildings scattered over the 28-acre plant site was begun last week.

LOUIS F. LONG, company president, said that no sale is in prospect for any portion of the plant.

The wrecking contract was awarded to the Philip Greenburg Co. of St. Paul. Much of the interior equipment was transferred to other Cudahy units at the time the plant was closed. Sale of all remaining interior equipment will be handled by Green Industries, Inc., St. Paul.

The Sioux City plant was one of four closed by Cudahy last fall because they had been unprofitable over a period of years.

PLANTS

The Armour and Company Denver plant has ceased all hog slaughtering, T. J. TYNAN, plant manager, announced. He said the plant still will process pork cuts, shipped in from other Armour plants, and will buy some hogs on the Denver market on orders received from other plants. The hog kill had been running 2,000 head a week. Tynan said a study showed that it is more economical for Armour to ship pork cuts to Denver than to produce them locally. Another reason for the change was the need for more plant space for lamb operations.

Erwin Meat Co., Milwaukee, now is operating from its new, modern plant at 6464 N. Teutonia ave., Milwaukee 9, ERWIN SCHLESSINGER, president, announced. The firm caters to hotels, restaurants, clubs and institutions. The new meat processing plant contains approximately 3,000 sq. ft. of cooler and freezer space and all modern equipment with which 500,000 lbs. of meat and poultry can be handled at one time.

Blue Ribbon Packing Co., Houston, Tex., has enlarged and remodeled its plant to meet federal inspection requirements, HANS PAULY, president, announced. Additions include new offices, coolers, smoking facilities and warehouse space, bringing total floor space to 120,000 sq. ft. The company was started with six employees in 1938,

three years after the arrival of Hans Pauly from Germany. Approximately 120 workers now are employed. In 1939 Pauly was joined by his parents, who had been living in Frankfurt. His father, JOSEPH, had retired from the meat packing business but became active again as vice president of the Houston firm and still holds that office. Other officials are: MRS. HANS PAULY, treasurer; E. A. PARNUM, secretary; M. G. PETER, sales manager, and KIRK GEORGE ENGELMAN, plant superintendent.

Levin Dressed Beef Co., Inc., Philadelphia, has purchased the former John Morrell & Co. branch house at 816 Noble st., Philadelphia, for \$162,500. The building will be operated in conjunction with the company's abattoir at Front and Dickinson sts. Principals in the firm are WILLIAM, DAVID and HENRY LEVIN and HARRY FLEEGLER.

Nivens Food Products, Inc., Greenville, S. C., has been granted a charter of incorporation to slaughter and process foods. The new corporation, capitalized at \$62,000, is headed by SHERMAN PAYNE as president.

The name of M. Zweighaft, Philadelphia processor of pickled and smoked meats, has been changed to Holiday Provision Co., Inc. BOB RAPAPORT is president of the firm, and MILT HORWITZ is secretary-treasurer.

The city abattoir in Laurens, S. C., has been sold to HAROLD SENN and T. M. TURNER for \$8,000, Mayor JOE B. MEDLOCK announced. Senn has operated the abattoir for a number of years on a lease basis.

Swift & Company is selling its property at Third and Adams sts. in downtown Springfield, Ill., for conversion into a public parking lot. The city zoning board of appeals has granted a zoning change to permit Swift to build a new storage plant at Tenth and Division sts. in Springfield.

JOBS

A. CHURCHILL YOUNG, JR., has been elected president of E. M. Todd Co., Inc., and its subsidiary, Hermitage Ice and Storage, Inc., both of Richmond, Va. He served as vice president and treasurer of the companies for several years prior to the death in June of A. C. YOUNG, SR., who had been president since 1927. Other officers named by the board of directors are: A. CHURCHILL YOUNG, III, vice president; CHARLES TALBOTT YOUNG, assistant vice president and general counsel; C. TALBOTT YOUNG, JR., sec-

retary; WILLIAM W. PACA, JR., treasurer, and MRS. ANNA B. SATTERWHITE, assistant secretary. Established at Smithfield in the late 1700's, the Todd company is one of the oldest concerns in Virginia. The firm moved to Richmond in 1927 and now ships its hams and bacon to all parts of the nation.

ADOLPH J. DROBKA has been put in charge of production scheduling and sales of fresh sausage by Cudahy Bros. Co., Cudahy, Wis.

F. ADDINGTON BAXTER has been appointed manager of the Saint John (N.B.) branch of Canada Packers, Ltd., to succeed GEORGE W. LAWRENCE, who will retire this fall. Lawrence, a 44-year industry veteran, has been manager of the branch since 1927. Baxter joined Canada Packers in 1927 and has been assistant manager of the Saint John branch since 1933.

H. C. FARNSWORTH, general manager of the Montreal plant of Canada Packers, Ltd., was elected to the board of directors at the company's annual meeting. As a director, he replaces J. P. LABERGE, who retired during the year as Montreal sales manager.

WILLIAM L. PENNINGS has been appointed assistant superintendent of the Armour and Company Los Angeles plant, succeeding C. T. MONSON, who was moved to Denver as superintendent. Pennings was transferred from the Armour Sioux City plant.

LEONARD KREZ, president of Paul J. Krez Co., Chicago insulation contractor, has been elected to the board of directors of Tobin Packing Co., Inc., Rochester, N. Y.

JOHN B. HALPIN has been promoted to manager of the Chicago city sales

unit of Swift & Company. He succeeds P. B. PETERSEN, who was transferred to the general sales department. Halpin joined Swift as a salesman in 1942 and most recently was assistant sales manager in Chicago.

Appointment of L. E. (GENE) RUSCH to the advertising department of the Ottumwa plant of John Morrell & Co. has been announced by HUGH F. BELL, advertising manager. He will assist W. E. OLSEN with the company's expanding merchandising program. Rusch joined the firm in 1939 and has served as a salesman in Ottumwa, Newark, N. J., and Grand Rapids, Mich.

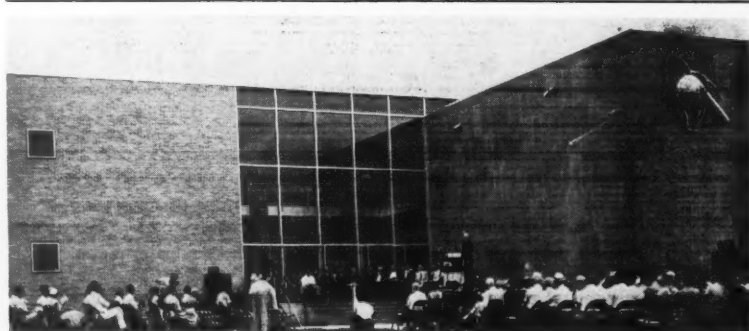
DEATHS

JOHN S. HOESEL, 81, who retired in 1938 from Van Wagenen & Schickhaus Co., Newark, N. J., a division of Swift & Company, died recently. He had been general supervisor in charge of table-ready meats for 27 years at the time of his retirement and previously had been table-ready meats supervisor at several other Swift plants in the East.

BURTON E. STEWART, 87, for many years president and treasurer of Brockton Beef and Provision Co., East Bridgewater, Mass., died recently.

JOSEPH J. SMITH, 66, who retired in 1934 after 29 years with The Cudahy Packing Co., died recently in Kansas City. Smith joined the firm in Kansas City at the age of 15. He later served as Cudahy manager in McKeesport, Pa., and Worcester, Mass.

MICHAEL P. CORTILET, 59, vice president in charge of the central division of American Can Co. in Chicago, died of a heart attack August 27, just a few days after the



NEW AGRICULTURAL Center Building at Clemson College, Clemson, S. C., is shown above in photo taken during recent dedication ceremony. At microphone is Dr. W. A. Barnette, sr., president of Greenwood Packing Plant, Greenwood, S. C., and a member of the college board of regents. Dr. Barnette introduced J. Earl Coke, vice president of the Bank of America, who made the dedicatory address. Dr. Barnette also is a member of the board of directors of the American Meat Institute.

death of the man he succeeded in that post five years ago. GORDON HILL KELLOGG, 71, who retired in 1950 after 41 years with the firm, died August 21 in Chapel Hill, N. C. Cortilet joined American Can Co. in 1917 after working for a former subsidiary and advanced steadily in the central division. The division has jurisdiction over the company's activities in 25 states.

CHARLES F. HASELTINE, 80, retired credit executive for Armour and Company, Chicago, died August 26.

Mrs. LUCILLE RASCH, 45, owner and operator of Rasch Provision Co., Cleveland, since the death of her husband last April, died recently.

RODGER P. O'SHEA, 45, a research chemist and production manager for the chemical division of Armour and Company, Chicago, died recently.

TRAILMARKS

JOHN J. HEALY, vice president of Jackson Packing Co., Jackson, Miss., was awarded a silver service emblem this week by the American Meat Institute. The emblem is symbolic of 25 years' service in the meat packing industry. Healy entered the industry September 1, 1930, with Swift & Company in New Orleans. He joined Jackson Packing Co. April 1, 1946, as comptroller. JOHN H. BOMAN, president of Jackson Packing, commended Healy for a "splendid job" in his present post of vice president.

A. C. ISCH, secretary and treasurer of the C. A. Linaker Co., McGehee, Ark., has been appointed chairman of the radio, television and newspaper committee of the Arkansas Independent Meat Packers Association.

JESSE M. CHURCH, Los Angeles branch credit manager of The Rath Packing Co. for the past 22 years, has retired after 32 years with the firm. He is a past president of the Meat Packers Group of the Southern California Credit Managers Association.

Dr. M. J. J. HOUTHUIS, director of the municipal slaughterhouse and cattle market at Rotterdam, Holland, has been visiting various packing plants in this country on a tour arranged by his government and the U. S. State Department. Washington, D. C., New York, Chicago, Kansas City, St. Joseph, Omaha, Austin, Fremont, Neb., and Toronto were included in the itinerary. Dr. Houthuis is modernizing an 80-year-old plant at Rotterdam and plans to build a large slaughterhouse. A Dutch army

officer in World War II, he was captured and placed in charge of meat slaughtering but soon was fired for letting the Dutch eat too well. After that he served in the Dutch underground. In 1951 he went to Iran as a technical adviser under the United Nations program to modernize that country's meat industry.

Talks by R. V. EDWARDS, assistant general manager of the provision department, Wilson & Co., Inc., Chicago, and WILBUR PLAGER, field secretary of the Iowa Swine Producers' Association, were featured in an educational swine institute program at the recent Dixie National Stockyards Market Hog Show in Memphis. Wilson & Co. was one of the sponsors of the show.

CARL HERRUD of Herrud & Co., Grand Rapids, captured the 1955 seniors' golf tournament in Detroit, narrowly missing the record low score for the event which was set back in 1942. Herrud scored 75 and 69 over the two courses at the Detroit Golf Club for a five-over par 144 in the tournament for golfers aged 50 and over. He missed the record low score of 142 by only two strokes. Herrud, who is 53, placed fourth two years ago, the only other seniors' tournament he has entered. An injury prevented him from playing last year.

New champion of the Birchmont International golf tournament recently concluded on the Bemidji (Minn.) Town and Country Club course is ORV ROBERTSON, 29-year-old sales representative of Swift & Company in St. Paul.

The Pacific Coast Meat Jobbers Association, Inc., San Francisco, has chartered a TWA 81-passenger Constellation to take members to and from the group's fourth annual convention October 20-23 in Las Vegas. The flight is part of a \$100 per person convention package arrangement being made available to a limited number of jobbers.

The new frozen foods division of Carnation Co. has appointed Erwin, Wasey & Co., Ltd., Los Angeles advertising agency, to handle promotion of its Simple Simon brand frozen meat pies. Carnation recently acquired the Simple Simon product line of frozen meat pies, fruit and cream pies by purchase of Mrs. Lee's Pies, Inc., Los Angeles.

J. C. CLAMP, JR., personnel manager of Armour and Company, Chicago, has been appointed to the personnel planning council of the American Management Association.

Cannon

BRAND

DICED SWEET
RED PEPPERS

FIRST
AND FOREMOST
IN
reputation
quality
dependability

Cannon

Since 1881

CANNED FOODS

H. P. CANNON & SON, INC.

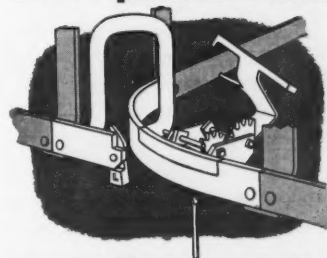
Main Office & Factory

Bridgeville, Delaware

Plant No. 2

Dunn, North Carolina

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for 3/4" or 1 1/2" x 2 1/2", 1/2" x 3" or 1-15/16" round rail.

Write:

Le Fiell
Company




LEFIELL

1471 Fairfax Ave., San Francisco, Calif.

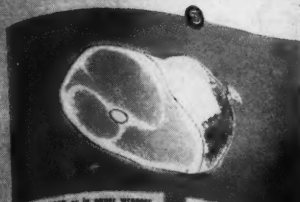
CPF is your CRYOVAC

LET'S SAY your margin must be about 20% to give you a 2% NET profit.
 If you're like most retailers, you've automatically included about 3% for loss in shrinkage, alone. But when you order in CRYOVAC this loss disappears — because CRYOVAC vacuum-sealed packaging prevents shrinkage.
 In CRYOVAC the 3% loss you've written off is saved, and becomes a profit. With the same margin, it boosts your net from 2% to 5% — which would mean a very real increase of 150%.
SO THAT — IN POPULAR HALF HAMS, FOR INSTANCE — YOUR CRYOVAC PROFIT FACTOR SHOULD BE MORE THAN 150%.
... And moreover, CRYOVAC saves by simplifying store-level handling

A BIG CPF GAIN ON MANY OTHER ITEMS, TOO!

 <p>CURED BEEF By saving the cost of handling the bare hams, the cost of night display, and wrapping, CRYOVAC can make cured meats more profitable.</p>	 <p>CURED SAUSAGE By saving the cost of handling, handling and wrapping, CRYOVAC can make cured sausage more profitable.</p>	 <p>NATURAL CHEESE By eliminating the cost of retail packaging, and wrapping, CRYOVAC can make the most profitable as well as the most profitable way to handle natural cheese.</p>
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CRYOVAC PROFIT FACTOR



THAT'S ALL! You make more profit. You save labor. You save time. You make more profit.

HERE IS the first advertisement in one of the biggest campaigns ever scheduled for retail grocery books. It appears this month and announces a brand new profit for the retailer — C P F — which makes it important to you, too.

THINGS WILL POP WHEN THIS APPEARS !

WHEN THESE Ads appear, retailers are going to start asking you for cured meats — especially half hams — vacuum-sealed in CRYOVAC.

A PROFIT OPPORTUNITY FOR THE RETAILER . . .

Here's why: When today's retailer figures on a 20% profit margin, chances are he's including a 3% allowance for shrinkage loss, to come out with about 2% net profit. Eliminate shrinkage, and he could make 5% net, *selling at the same price.*

Our retail advertising tells him that the way to do this is to order and sell half hams packaged in CRYOVAC — because shrinkage is virtually eliminated by CRYOVAC.

A PROFIT OPPORTUNITY FOR YOU!

You can put this same persuasive sales story to your own advantage — and get the jump on competition — by being among the first to pack important cuts of meat in CRYOVAC. Then *our* advertising will be working for *you*, too !

And when you figure your costs, remember two very important things. First, you save on your own shrinkage-in-transit losses. Second, you can command premium prices — a fact proven by actual survey of retailers. So reach for a pencil . . . then reach for your phone and call in the CRYOVAC Man !

START HERE . . .

A smart way to profit by this promotion is pre-cutting, and packing half-hams in CRYOVAC.

Ninety seven percent of all hams sold at the retail level are half-hams, and of these, 85% today must be cut by the retailer. He'd more than welcome the pre-packaged product, in CRYOVAC.

P.S. — Vacuum-sealed packaging in CRYOVAC is the only practical and satisfactory means of shipping pre-cut hams. Other wrapping films just won't do.



CRYOVAC bags are made from a special Dewey and Almy-Dow Saran



CRYOVAC is a registered trade mark denoting products manufactured by the Dewey and Almy Chemical Company, Division of W. R. Grace & Co., Cambridge 40, Mass.

NIMPA Eastern Division Meeting to Focus on Accounting, Industrial Relations and Sales

Accounting, industrial relations and sales will share the spotlight at the eastern division regional meeting of the National Independent Meat Packers Association Friday and Saturday, September 16 and 17, at the Claridge Hotel, Atlantic City, N. J.

Advance registrations already have exceeded attendance records at any previous eastern division meeting, pointing to unprecedented numbers of members and packer guests at the two-day event, John A. Killick, executive secretary, disclosed this week.

The accounting session is expected to begin at 10 a.m. Friday following a breakfast meeting for the nine eastern division directors at which Carl H. Pieper, president of Oswald and Hess, Inc., Pittsburgh, and divisional vice president, will be host. A working manuscript of the NIMPA standard cost accounting manual will be ready for general discussion with representatives of NIMPA's special cost accounting committee.

The Friday afternoon program will feature a talk by Thomas E. Shroyer, labor-management relations attorney, who has appeared previously at meetings of other NIMPA divisions. John Mohay, who recently was appointed

director of NIMPA's central library of industrial relations information, also will speak.

"Top Management Looks at Sales" is the topic of a workshop clinic scheduled for Saturday morning. NIMPA members serving on the panel will include: C. William Birrell, Kunzler & Co., Inc., Lancaster, Pa.; Albert F. Goetze, Albert F. Goetze, Inc., Baltimore; John Krauss, John Krauss, Inc., Jamaica, N. Y.; William L. Medford, Medford's, Inc., Chester, Pa.; Walter Seiler, Karl Seiler & Sons, Philadelphia, and Carl Pieper.

The session will end about noon Saturday and will be followed by a meeting of the national board of directors, beginning with a luncheon and continuing through the afternoon.

The first fall meeting of the Eastern Meat Packers Association will be held in conjunction with the NIMPA divisional meeting. This will take place at a Saturday breakfast, followed by a business session, under the guidance of John Krauss, EMPA president.

A number of NIMPA associate members will participate in a joint hospitality headquarters, to be operated by the Meat Industry Supply and Equipment Association.

Southern California Jobbers Grant Pay Hike

The Associated Meat Jobbers of Southern California has reached agreement with Butchers Union locals from San Luis Obispo 500 miles south to San Diego.

The agreement calls for a \$3 per week wage increase, sick leave of six days per year accumulative for five years, acceptance of whatever settlement the union makes with retail operators, and a 14-month term for the new contract. The butchers' scale now is \$102 per week.

Negotiations still are under way between the jobbers and the Teamsters' union covering the same California territory.

MIB on Grade Markings

Use of grade markings is the subject of MIB Memorandum No. 101 (Revised), dated August 16. The memorandum reads:

"The impression of the grade marking appearing below is added to the list of impressions that may be applied to meat in official establishments under the supervision of an official representative of the Federal Meat Grading Service and need not be submitted to the Washington office for approval. Such impressions should, however, be approved by the inspector in charge prior to their use.

"U. S. D. A.
Accepted
As Specified
A C"

NLRB Rules Against Firm On Strike Vote Issue

An employer cannot insist that a union must obtain the approval of nonunion as well as union workers before calling a strike, the National Labor Relations Board held this week in a 3 to 2 decision.

The board majority ruled that an Ohio firm had failed to bargain in good faith with the CIO United Automobile Workers by demanding that the union contract require a secret strike vote among all employees.

Financial Notes

E. Kahn's Sons Co., Cincinnati, has announced that it will redeem all its 5 per cent cumulative preferred stock on October 1 at \$51 a share and accrued dividend of 62½¢. Cost of the redemption will be approximately \$728,688.

See classified pages for equipment buys.



REDWOOD VATS installed in about 1915 still are giving excellent service in corned beef curing operations at Roberts Turkey Brand Meats, San Francisco, Calif. Curing sequence is illustrated in photo above. The upper tanks (1) hold a curing solution which flows to the meat through tubes. Pickle solution is injected (2) and the meat is soaked further in a curing solution in the lower vats (3). The firm says that redwood, with its high decay resistance and lack of odor or taste, is economical. Minimum shrinkage of redwood insures continuous tight joints in the relatively difficult design of rectangular tanks used in curing process.

Now... M.I.B. approved for curing

CEBICURE[®] and CEBITATE[®]

(Ascorbic Acid Merck)

(Sodium Ascorbate Merck)

Give Meat Products a Surer Cure... Cut Production Costs

BOTH MATERIALS FREE-FLOWING, NON-DUSTING, NON-CAKING...
ESPECIALLY DESIGNED FOR USE IN CURING MEAT PRODUCTS



For BACON and HAM

Extensive experience shows that CEBITATE brings earlier development of a more uniform cure-color and retards fading.

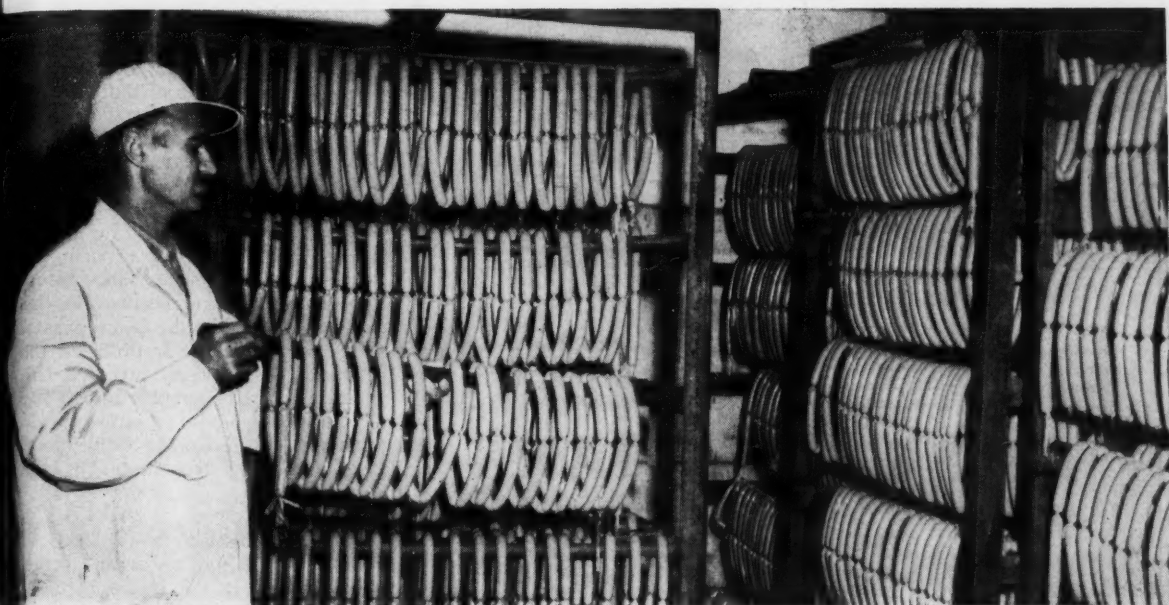
OTHER TESTED USES

Corned Beef—CEBITATE speeds the development of uniform pink color, minimizes surface discoloration.

Pickled Pigs Feet—Add CEBITATE to curing pickle and CEBICURE to vinegar pickle to assure more appetizing color and better eye appeal.

New Development is spray application of CEBICURE or CEBITATE to the surface of cured meats. This treatment is highly effective in protecting the color of such products as sliced luncheon meats, sliced bacon and hams.

Ingall Pork and Beef products



Cooked, cured sausage products — millions of pounds are being produced each week with better, longer-lasting cure-color and protection against color fade by using CEBICURE or CEBITATE.

ONLY CEBICURE AND CEBITATE OFFER ALL THESE ADVANTAGES

1. Cut production costs by shortening curing time, eliminating precuring in many cases, reducing holding periods after pumping.
2. Give meat products better, longer-lasting color, greater eye appeal, and faster movement at the point of sale.
3. Guard against costly losses by retarding color-fade or loss of bloom during storage.
4. Especially designed for use in curing meat products. Free-flowing. Non-dusting. Non-caking. Dissolve

readily in cold water. Adapt easily to existing procedures. No additional equipment needed.

5. Supplied in convenient avoirdupois packages. Shipped with transportation prepaid from conveniently located stock points.

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The *Handy Reference Guide for Meat Processors* gives tested procedures for using CEBICURE and CEBITATE, plus other valuable information needed in meat processing. Illustrated. For free copy, please address Dept. NP-93



*Research and Production
for the Nation's Health*



MERCK & CO., INC.
Manufacturing Chemists
RAHWAY, NEW JERSEY

NEW **B&D** HOG SPLITTER

splits 350 carcasses per hour . . .
accurately, cleanly, economically!



No. 1 in a series of advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

Sturdily and powerfully built to highest B&D specifications, the HOG SPLITTER outperforms other machines even in the hands of unskilled operators. Clean and accurate cutting of up to 350 carcasses per hour results in substantial savings in both time and labor . . . boosts perfect-cut yields . . . lowers production costs.

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THE RATH PACKING CO., WATERLOO, IOWA



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E-Z FIT STOCKINETTES

For Quality and Economy
Order Your Supply Now

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List Data Sources on Radiation Sterilization

Scientific literature in the field of radiation sterilization is surveyed in four government research reports just made available to industry by the Office of Technical Services, U. S. Department of Commerce. Experimental treatment of foods such as meat, dairy products, vegetables and flour with low doses of radiation has resulted in extended storage life of the foods. Meat can be stored for several weeks after such treatment.

So rapidly has the literature on the effects of ionizing radiation increased that it has become difficult for investigators to keep abreast of new discoveries, developments and future possibilities and applications in this field, it is stated by the Quartermaster Food and Container Institute for the Armed Forces, which prepared this four-volume bibliographic series. The Institute prepared the series to aid scientists in developing better food and packaging techniques for the armed forces.

The first volume of the series is a review of research in the fields of proteins, lipids, carbohydrates, meats, vitamins and enzymes. The material was written by the radiation sterilization project contractors of the Food and Container Institute who are recognized for their investigations within their respective fields. The volume is designed to give the food and packaging investigator a brief but comprehensive survey of the progress of radiation sterilization as it stands today.

The second and third volumes constitute the bibliography itself, containing 4,537 references, and the fourth volume is a subject index to the bibliography.

These volumes may be ordered from the Office of Technical Services, U. S. Department of Commerce, Washington 25. The review of literature on radiation sterilization in selected fields costs \$2; "Bibliography on Ionizing Radiations, Part I," is \$6.75; "Bibliography on Ionizing Radiations, Part II," is \$8, and "Subject Index on Ionizing Radiations, Part III," is \$7.25.

Sweet Lamb May Get Lost

While most mothers think their children are sweet little lambs, this condition has its drawbacks in the sheep family, a USDA report indicates. In announcing that wool from sheep fed on molasses has a better curl, the USDA warned that a ewe will fail to recognize and claim her lamb if it gets too much molasses on it from a fall in the feeding trough.



CAPOCOLLO—
(HOT AND SWEET)
*Lean pork butt—
rolled in spices and
stuffed whole. Av. Wt.
per piece, 2-lbs.*



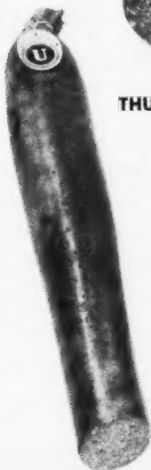
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*A distinctively
delicious flavor.
Made of choicest
pork... thoroughly
air dried.
Av. Wt. 3 to 4-lbs.*




PEPERONI
*Selected
pork and beef
flavored with
pepper and
blended spices
Well finished.
Av. Wt. 1-lb.*



B. C. SALAMI
*Choice pork
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Smoked, air
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THURINGER
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*A very
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PROFIT FOR YOU!**

The famous quality that has made Circle-U the top name in dry sausage today starts with the selection of only the choicest ingredients... the finest meats and spices available. Then, through the entire manufacturing process, the most exacting quality control is observed. Constant, careful regulation of humidity and temperature... the proper aging of each variety of sausage to bring it to the peak of perfection.

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It is this combination of fine ingredients, plus traditional manufacturing skill and direct delivery, that assures the high quality of every one of Circle-U's more than 25 varieties of dry sausage. Let the prestige and consumer demand for Circle-U bring more sales... more *steady customers* for you.

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Quality, Convenience to Be Stressed in U. S. Meat Exhibit at Cologne Fair

The American meat packing industry, represented by the American Meat Institute, Chicago, will ship to Germany a comprehensive exhibit to be displayed at the Cologne Food Fair, October 1-9. The purpose of the exhibit, prepared under the auspices of the U. S. Department of Agriculture, is to help develop broader foreign markets for American meat products.

Among other U. S. products which also will be displayed at the Fair are citrus and dried fruit, canned fruits and vegetables, dried peas and beans, honey, nuts and fruit concentrates for soft drink products.

The meat packing industry's exhibit will deal with all of its aspects, with emphasis on quality, sanitation and ease of preparation. Photographic murals, colored slides and a motion picture, "This Is Life," will be used. All wording is in German. Various kinds of products for which there is a known demand in Europe also will be shown in a number of attractive and novel ways. Among these will be lard, canned meat and an assortment of variety meats such as pork kidneys, livers and tongues, regarded abroad as desirable delicacies. Much of the exhibit will be under continuous refrigeration from the time it leaves the United States until it is placed in cases at the Cologne fair.

The United States' exhibit is in the charge of Kenneth J. Krogh, chief of the International Trade Fair Branch of the Foreign Agricultural Service, USDA. Representatives of the Ameri-

can Meat Institute will be present continuously to make sure that all of the products are shown to their best advantage and that the mechanical devices are maintained in first-class running order.

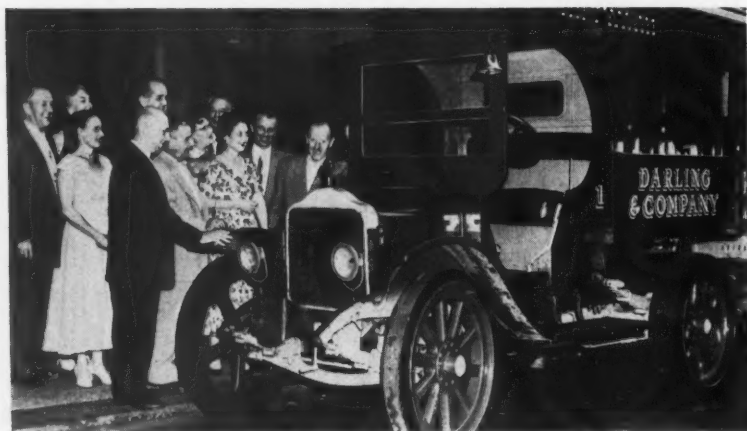
The United States' exhibit at Cologne will be the first officially-sponsored foreign food fair. Secretary of Agriculture Benson has described the undertaking as a "pilot operation," designed to concentrate on the competitive quality, price and nutritional value of United States food products to potential customers overseas. He emphasized that the basic purpose is to help broaden foreign markets for American agricultural and livestock products.

The Cologne Food Fair is the largest exhibition of its kind held in Europe, drawing representatives and visitors from all parts of the continent. Other countries represented at the fair will include Belgium, Costa Rica, Egypt, France, Greece, Hungary, Mexico, the Netherlands, Portugal, Roumania, South Africa and Switzerland.

Cowmen to Remind Drivers About Those Other Curves

The Oklahoma Cattlemen's Association has voted to start a roadside promotion program for beef, similar to one being conducted by the Panhandle Cattlemen's Association of Texas and other state groups.

An advertising agency will provide 6 ft. by 8 ft. metal signs, one side reading, "Watch your curves, eat more beef." The other side will have a commercial message of sponsored advertising.



MEMORIES of the "good old days" were recalled for delegates at the 70th annual convention of the National Retail Meat & Food Dealers Association at the Statler Hotel in Cleveland by the appearance of this 1923 White truck. Darling & Co., renderer, still uses the vehicle at shows, conventions and the like. The 32-year-old White has solid rubber tires and a smooth-running engine and has been in Darling's service since its purchase.

U. S. Farm Group Finds Reds Don't Eat Much Meat

Meat consumption per person in the Soviet Union is less than one-third that of the United States, estimates a member of the American farm delegation that has been touring Russia.

Lauren Soth of the *Des Moines Register and Tribune*, who suggested the exchange visit and accompanied the U. S. group, said he makes that estimate on the basis of some figures on meat processing given the group by the director of the Moscow meat packing plant and on livestock figures quoted by Ivan Benedictov, minister of state farms.

"You don't eat meat very often when two pounds cost nearly one day's pay," Soth pointed out. On visits to state stores and free markets, the Americans found meat generally ranging in price from 20 to 26 rubles for a kilogram (2.2 lbs.). A ruble is the equivalent of 25c in U. S. money. Straight pork fat, Soth said, was 30 or 35 rubles for a kilo. Lard was priced at 40 rubles for a kilo on the Tashkent free market.

Russians are showing by their actions in the free markets that they want more meat and other high protein foods, he said.

Tax Cut for 'Little Man' Promised on All Sides

The tax fight certain to be staged between Democrats and Republicans in the 1956 election year already is getting off to a verbal start.

Senator Frank E. Carlson (R-Kan.), a member of the tax-writing Senate Finance Committee, predicted this week that individual income taxes will be reduced next year to benefit the "little man."

Democrats are claiming that, but for the Administration, the "little man" would have relief through a tax credit proposed by them in the last Congress.

Alabama Solons Enact Withholding Tax Law

A bill providing for a withholding system for collection of state income taxes was given final passage by the Alabama Legislature recently and sent to the governor for signature.

Similar to the federal income tax system in which taxes are withheld from worker's wages and salaries, the new Alabama withholding law will apply only to the state's present income tax law and not to a proposed new tax on adjusted gross incomes of individuals and corporations.



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**PIPE
COVERING
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spices and seasonings
—to make your product
taste better!



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523 EAST CONGRESS DETROIT 26, MICHIGAN

American National to Meet Jan. 9-11 in New Orleans

Beef cattle research, feeding, marketing, beef promotion and public relations will be spotlighted during the 59th annual convention of the American National Cattlemen's Association January 9-11 in New Orleans.

F. E. Mollin, executive secretary, said a record-breaking attendance is indicated by advance hotel reservations and interest from many new areas.

The annual conventions of the American National CowBelles and the American National Junior Cattlemen's Association also are scheduled for the same time.

Data on Seasonal Livestock Meat Price Trends Available

Normal fluctuations and patterns in production, marketing, and prices for meat animals and meat which can be used as a guide to projecting seasonal trends in prices are discussed and graphed in a handbook, "Charting the Seasonal Market for Meat Animals," published by the U. S. Department of Agriculture. A supplement to *Live-stock and Meat Situation*, the handbook extends reports on seasonality previously published therein. It can be purchased for 30c from the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C.

Flashes on suppliers

THE GLOBE CO.: Appointment of JOHN HILL to the newly created position of assistant to the president has been announced by R. L. GAM-BILL, president of this Chicago firm. In his new capacity Hill will concentrate mainly on sales activities for all Globe divisions. He recently served as general manager of the Gripstrut division and has been closely identified with manufacturing responsibilities during his many years with Globe.

OAKITE PRODUCTS, INC.: Three new technical service representatives have been appointed to the staff of this New York firm. JOHN A. PRICE has been assigned to the West Chicago area; JOHN C. MULLARKEY will serve the Phoenix, Ariz., territory, and CHARLES L. BLASINGAME has been assigned the Dayton, O., area.

MARATHON CORP.: The first step in a long-range development program in the South has been completed by this Menasha, Wis., company. JOHN STEVENS, JR., has announced purchase of a pulp and paper mill site on the Tombigbee river in Alabama and the Meridian and Bigbee Railroad Co. operating between Meridian, Miss., and Hyrtlewood, Ala. He indicated that construction plans are still in the developmental stage.

AMERICAN CAN CO.: Construction of Canco's 61st can factory has been started at Arlington, Tex. The plant will have an annual production capacity of 300,000,000 containers and employ about 170 people.

Stark, Wetzel Buying Hogs On Grade-Yield Basis

Stark, Wetzel & Co., Inc., has begun buying hogs on a grade-yield basis at the Frankford (Ind.) stockyards. Farmers are given a choice of three plans under the Stark, Wetzel system.

They may market their animals in lots at the day's going market price. They may sell them on a graded live weight basis, with No. 1 hogs bringing 40c per cwt. over the day's market, or they may market the hogs on a grade-yield basis, with No. 1 hogs slaughtered and the price determined by the cut-out value after slaughter.

Frank Crabb, manager of the Stark, Wetzel Frankfort plant, says the new system will help farmers get more money for the right type of hogs, provide better pork for consumers and aid retailers in selling more pork and pork products.



Put Yourself In This Man's Place

YOU, too, can store up to 450 lbs. of meat in less than 4 square feet of valuable cooler space . . .

with McIntock pan-l-racks

IT'S A FACT! — In only 4 square feet you can get 18 cubic feet of effective storage capacity in your cooler with each PAN-L-RACK.

FOUR MODELS — used singly or joined together. **LIGHT, STRONG, RUST-PROOF** aluminum.

SANITARY — easy to clean. Simple to install — no fastening to walls or floors.

Over 5,000 leading meat operators save **SPACE, TIME and MONEY** with PAN-L-RACKS and Meat Pans — made by McIntock. Order yours today!

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CITY STATE

ALL MEAT . . . output, exports, imports, stocks

Meat Production Largest Since May

A liberal supply of cows made up a larger than normal portion of cattle slaughter, and helped raise the bovine kill to the largest on record for an August week. This, coupled with the largest hog kill since late April, pushed last week's total meat production to the largest weekly volume since May. The total volume of meat at 377,000,000 lbs. was 1 per cent above the 373,000,000 lbs. the week before and 11 per cent larger than the 341,000,000 produced in the same period, last year. Cattle slaughter rose 2 per cent above the previous week and 10 per cent above a year ago. Hog slaughter, while slightly larger than the week before, was 8 per cent above last year. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Aug. 27, 1955	397	210.4	1,017	135.0
Aug. 20, 1955	391	205.7	1,012	136.1
Aug. 28, 1954	362	184.0	938	124.6

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Aug. 27, 1955	147	20.0	262	11.5	377
Aug. 20, 1955	135	19.2	284	12.2	373
Aug. 28, 1954	150	20.5	269	11.8	341

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Aug. 27, 1955	955	530	232	133
Aug. 20, 1955	950	526	236	134
Aug. 28, 1954	930	508	228	133

	SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Per cwt.	Mil. lbs.
Aug. 27, 1955	245	136	13.8	32.5
Aug. 20, 1955	255	142	14.0	33.4
Aug. 28, 1954	247	137	14.0	29.9

AMI PROVISION STOCKS

Pork stocks on Aug. 27, 1955 totaled 150,500,000 lbs. for a 14 per cent decline from 174,100,000 lbs. on Aug. 13 and were 7 per cent smaller than the 199,700,000 lbs. reported on Aug. 31, 1954, according to the American Meat Institute.

Lard and rendered pork fat holdings on Aug. 27 totaled 44,800,000 lbs. compared with 52,100,000 lbs. two weeks before and 35,000,000 lbs. on the comparable date in 1954.

	Aug. 27 stocks as Percentage of Inventories on	
	Aug. 13 1955	Aug. 31 1954
HAMS:		
Cured, S.P.-D.C.	94	87
Frozen for cure, S.P.-D.C.	82	65
Total hams	91	80
PICNICS:		
Cured, S.P.-D.C.	87	98
Frozen for cure, S.P.-D.C.	80	108
Total picnics	85	101
BELLIES:		
Cured, D.S.	84	74
Frozen for cure, D.S.	88	38
Cured, S.P.-D.C.	103	104
Frozen for cure, S.P.-D.C.	72	112
OTHER CURED MEATS:		
Total other	90	95
FAT BACKS:		
Cured, D.S.	92	81
FRESH FROZEN:		
Loins, spareribs, trimmings, other—Totals	87	101
TOT. ALL PORK MEATS:	86	93
LARD	86	135
RENDERED PORK FAT:	80	69

Production of Mellorine, Meat Fat Outlet, Up 30%

Production of Mellorine and "Mellorine type" frozen desserts totaled 31,416,000 gallons in 1954, or 30 per cent more than the 24,207,000 gallons produced in 1953, the USDA has reported.

Mellorine, made of meat and vegetable fats and the solids of skimmed milk, is the legal name for this product in most states.

The frozen dessert was made in ten states in 1954, compared with nine for 1953. Nevada was added to the list, which also includes Alabama, Arkansas, California, Montana, Oregon, Texas, Missouri, Oklahoma and Illinois.

Texas, with 17,635,000 gallons, was the leading state in the manufacture of Mellorine, accounting for 56 per cent of U. S. production in 1954. Illinois was next with 4,691,000 gallons.

A total of 1,222 establishments manufactured Mellorine in 1954, compared with 830 in 1953, the USDA said. Texas led the states with 814 plants.

MEAT EXPORTS-IMPORTS

Export business in lard and edible tallow decreased in June from May volume and June, 1954, shipments, while exports of inedible tallow and inedible animal greases rose moderately in June over the previous month. Exports of inedible tallow at 100,886,995 lbs. were also considerably above the 89,607,720 lbs. shipped out in June, last year. June exports of lard at 32,365,374 lbs., compared with 33,365,353 lbs., last year. On the import side, inshipments of canned cooked hams and shoulders at 7,439,061 lbs. were about 29 per cent smaller than June, 1954 and 19 per cent below May, 1955. The USDA reports June exports and imports of meat industry products as follows:

	June, '55 Pounds	June, '54 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	644,025	165,492
Pickled or cured	1,360,800	756,632
Pork—		
Fresh or frozen	504,604	274,360
Hams & shoulders, cured or cooked	1,027,885	919,027
Bacon	388,780	508,857
Other pork, pickled, salted or otherwise cured, (includes sausage in- gredients)	3,215,845	2,006,281
Sausage, bologna & frankfurters (except canned)	142,195	79,564
Other meats, except canned	5,867,363	3,366,714
Canned meats—		
Beef and veal	182,948	165,572
Sausage, bologna & frankfurters	231,200	412,221
Hams and shoulders	55,669	65,959
Other pork, canned	298,551	242,632
Other meats & meat products, canned ¹	189,888	210,935
Lamb and mutton (ex- cept canned)	34,201	182,603
Lard (includes rendered pork fat)	32,365,374	33,365,353
Tallow, edible	309,607	818,578
Tallow, inedible	100,886,995	89,607,720
Inedible animal oils, n.e.c. (includes lard oil)	187,206	59,443
Inedible animal greases & fats (incl. grease stearin)	11,290,712	12,840,465
IMPORTS—		
Beef, fresh or frozen	1,694,022	1,588,183
Veal, fresh or frozen	64,505	115,335
Beef and veal, pickled or cured	925,165	2,861,185
Canned beef (includes corned beef)	10,513,646	7,574,949
Pork, fresh or chilled or frozen	4,865,499	3,491,268
Hams, shoulders, bacon & other pork ²	806,422	536,823
Canned cooked hams & shoulders	7,439,061	9,578,509
Other pork, prepared or preserved ³	1,208,274	826,472
Meat, canned, prep. or pres. n.e.s.	280,308	442,136
Lamb, mutton and goat meat	5,614	181,349
Tallow, edible	37,700	119,940
Tallow, inedible		

¹Includes many items which consist of varying amounts of meat.

²Not cooked, boned or canned or made into sausage.

³Includes fresh pork sausage.
Compiled from official records, Bureau of the Census.

● For results of hog cut-out test please turn to page 48.



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**ORANGE
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LIVERWURST
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PROCESSED MEATS . . . SUPPLIES

World Meat Consumption At High Level

During 1954, meat consumption per person rose in most countries and, for the world as a whole, reached the highest level in recent years, according to the Foreign Agricultural Service. The large meat consumption reflects greater meat production and relatively favorable meat prices to consumers. However, in a number of countries, smaller supplies and higher prices resulted in reduced consumption in 1954.

Meat production in the 42 countries in 1954 totaled 3 per cent above 1953 and around 20 per cent greater than prewar. This production accounted

for perhaps 93 per cent of the world output, exclusive of China. The gain in meat output since prewar has been greater than the increase in the human population, raising meat consumption per person somewhat above prewar.

Per-capita meat consumption during 1954 was greater than a year earlier in 16 of the 28 countries. Per-capita civilian consumption in the United States dropped slightly in 1954 and consumption per person in Argentina, Uruguay, the Union of South Africa, Cuba, Austria, Switzerland and the United Kingdom was below 1953.

Consumption has shown divergent

trends. In North America it continues at high levels. In Canada per-capita consumption in 1954 was moderately above the average for 1946-50, and the prewar average. Consumption in Mexico increased slightly in 1954 and was at about the 1946-50 average. Consumption was not maintained in Cuba during 1954 at the level of the year earlier and was below the post-war average.

Although meat consumption in a number of European countries has increased sharply since the end of World War II, consumption in the United Kingdom declined slightly in 1954 and was below the average of prewar. Production in Denmark continued at high levels, but consumption in 1954 was below the prewar average. Meat consumption in France has increased and is much above prewar. Consumption in the Republic of Germany has been increasing, but the 96 lbs. per person consumed in 1954 was still considerably below the prewar average of 113 lbs. Consumption was below prewar in Yugoslavia, Norway, Switzerland, Portugal and the Netherlands.

Per-capita consumption in both Argentina and Uruguay during 1954 was below a year earlier and below prewar. Uruguay continued to have the highest consumption of any country in the world with 232 lbs. Argentina, with 182 lbs., was the fourth largest.

Meat consumption per person rose sharply in Australia and New Zealand last year. Australians ranked second in the world in meat consumption per capita during 1954. New Zealand had the third largest consumption rate.

MEAT CONSUMPTION IN SPECIFIED COUNTRIES, COMPARED¹

	Production			Per Capita Consumption		
Countries	1946-50 Million Pounds	1953 ² Million Pounds	1954 ² Million Pounds	Average 1946-50 Pounds	1953 ² Pounds	1954 ² Pounds
NORTH AMERICA						
Canada ³	2,653	1,985	2,065	134	129	137
Mexico	1,035	1,066	1,228	41	38	41
United States ⁴	22,264	24,780	25,333	147	159	158
Cuba	414	416	420	85	78	75
EUROPE						
Austria ⁵	407	679	675	64	98	97
Denmark ⁶	884	1,443	1,370	126	100	104
Finland	220	278	279	57	67	67
France	3,648	5,004	5,423	90	116	125
Germany, Western	2,700 ⁷	4,684	4,684	61 ⁷	93	96
Italy	1,306	1,807	1,918	29	39	41
Netherlands	555	1,035	1,066	60	79	80
United Kingdom	2,025	3,003	3,142	101	121	119
Yugoslavia	784	644	830	49	38	45
SOUTH AMERICA						
Argentina	5,215	4,398	4,299	239	202	182
Brazil ⁸	2,695	3,000	3,033	52	54	53
Chile	426	422	N. A.	74	69	
Paraguay	230	170	200	147	112	124
Uruguay	743	888	827	219	282	282
AFRICA						
Union of South Africa	917	959	941	78	74	70
OCEANIA						
Australia	2,137	2,591	2,652	212	215	228
New Zealand ⁹	1,201	1,221	1,276	228	176	192

¹Carcass meat basis—includes beef, veal pork, mutton, lamb, goat and horse meat; excludes edible offal, lard, rabbit and poultry meat. ²Preliminary. ³Excludes horse meat—per capita consumption is civilian only. ⁴Excludes horse meat—estimates take into account changes in commercial stocks and include military consumption. Per Capita consumption is civilian only. ⁵Estimates include some game, rabbit meat and poultry. ⁶Production and trade for 1946-50 only include carcass meat equivalent of live animals exported. ⁷Averages for years 1948-50. Average for less than 5 years. ⁸Excludes farm production and consumption. ⁹Production data are for years ending September 30.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	38 1/2
Pork sausage, bulk	33 1/2 @ 35 1/2
Pork sausage, sheep cas.	
1-lb. pkge.	51 @ 55
Pork sausage, sheep cas.	
5/6-lb. pkge.	48 @ 49
Frankfurters, sheep cas.	50 1/2 @ 52
Frankfurters, skinless	40 @ 41
Bologna (ring)	39 @ 43
Bologna, artificial cas.	34 1/2 @ 35
Smoked liver, hog bungs	41 @ 42 1/2
New Eng. lunch, spec.	57 @ 59
Pickled sausage, smoked	57
Tongue and blood	42 1/2
Olive loaf	37 @ 43 1/2
Pepper loaf	53 1/2
Pickle & Pimiento loaf	38 @ 40 1/2

SEEDS AND HERBS

(L.C.I. prices)

	Ground	Whole for Sausage
Caraway seed	25	30
Cominos seed	22	27
Mustard seed		
fancy	28	
Yellow American	18	
Oregano	34	
Coriander, Morocco		
Natural, No. 1	29	
Marjoram, French	46	
Sage, Dalmatian		
No. 1	56	61

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	87 @ 90
Thuringer	49
Farmer	70 @ 73
Holsteiner	72 @ 74
B. C. Salami	77 @ 80
Genoa style salami, ch.	91 @ 94

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder		47
Chili Pepper		41
Cloves, Zanzibar	57	63
Ginger, Jam., unbl.	62	66
Mace, fancy, Banda	2.00	2.20
West Indies	1.95	
East Indies	2.00	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	60	
Paprika, Spanish	54	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper		
White	65	71
Black	58	66

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 inch	60 @ 75
Domestic rounds, over 1 3/4 inch, 140 pack.	75 @ 90
Export rounds, wide, over 1 1/2 inch	1.25 @ 1.50
Export rounds, medium, 1 1/2 to 1 3/4 inch	85 @ 1.15
Export rounds, narrow, 1 1/4 inch, under	1.00 @ 1.25
No. 1 weans., 24 in. up	13 @ 16
No. 1 weans., 22 in. up	9 @ 13
No. 2 weans.	8 @ 10
Middles, sew., 1 1/2 to 2 1/4 inch	1.20 @ 1.40
Middles, select, wide, 2 to 2 1/4 inch	1.65 @ 1.95
Middles, extra select, 2 1/4 to 2 1/2 inch	1.85 @ 2.40
Beef bungs, exp. No. 1	25 @ 34
Beef bungs, domestic	20 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	9 @ 15
10-12 in. wide, flat	9 @ 13
12-15 in. wide, flat	14 @ 20
Pork casings:	
Extra narrow, 20 mm.	
& dn.	4.00 @ 4.35
Narrow, medium, 29 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.90 @ 2.90
Spec., med., 35 @ 38 mm.	1.50 @ 1.70

Export bungs, 34 in. cut	45 @ 55
Lge. pr. bungs, 34 in.	32 @ 36
Med. prime bungs, 34 in. cut	20 @ 25
Small prime bungs	14 @ 20
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per lb.)	
26/28 mm.	5.00 @ 5.75
24/26 mm.	5.40 @ 5.55
22/24 mm.	4.75 @ 4.95
20/22 mm.	3.60 @ 3.75
18/20 mm.	2.50 @ 2.65
16/18 mm.	1.75 @ 2.00

CURING MATERIALS

Owt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.81
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs., only paper sackful, f.o.b. Chgo.; Gran. (ton.)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.02
Refined standard cane gran., basis (Chgo.)	8.40
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	
loss 2%	7.55
Dextrose, per cwt.	
Cerelose, Reg. No. 58	7.45
Ex-W'h'se., Chicago	7.65

The sausage maker and the lost flavor



Joe, the Sausage Maker: Listen, I'm worried about our sausage products. They don't have the flavor they used to.

Owner: That's funny, Joe. I've had quite a few calls from customers lately. What do you think is wrong?



Joe: I feel we should use more natural casings for our entire sausage line. Why don't we contact the Cudahy Natural Casing man? They are the real specialists on imported and domestic casings. Maybe we should try the beef bungs first.

Owner: Tell you what, Joe, I'll give him a call today.



Owner: Steve, we've decided we need natural casings in our line. Can you help us?

Steve, the Cudahy salesman: Sure can! We've got a complete line of Natural Casings, and we're mighty careful in selecting them. They're double-tested, first for strength and then for uniformity.



Joe: Now, we have a product with that real tangy smoked flavor we can be proud of!

Get true sausage flavor with Cudahy Natural Casings

Talk to your Cudahy Casing Expert. We have 79 different kinds of natural beef, pork, or sheep casings. Or, contact any Cudahy Unit—they are at your service. Write, wire or phone today.

THE CUDAHY PACKING CO., OMAHA, NEB.



BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Aug. 30, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers:	
Prime, 600/800	38 1/2
Choice, 500/700	38
Choice, 700/800	37 3/4
Good, 500/700	35
Commercial cows	24 1/2
Bulls	25 1/2
Canner & cutter cows	20 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	50 @ 51
Foreqtrs., 5/800	27
Rounds, all wts.	43
Trd. loins, 50/70 (lcl)	81 @ 83
Sq. chucks, 70/90	29
Arm chucks, 80/110	27
Briskets (lcl)	25
Ribs, 25/35 (lcl)	51 @ 52
Naveles, No. 1	9 1/4
Flanks, rough No. 1	12 1/2
Choice:	
Hindqtrs., 5/800	48 @ 49
Foreqtrs., 5/800	26 1/2 @ 27
Rounds, all wts.	42 @ 42 1/2
Trd. loins, 50/60 (lcl)	78 @ 80
Sq. chucks, 70/90	29 @ 30
Arm chucks, 80/110	27 @ 27 1/2
Briskets	25
Ribs, 25/35 (lcl)	45 @ 46
Naveles, No. 1	9 1/4
Flanks, rough No. 1	12 1/2
Good:	
Rounds	41 @ 42
Sq. cut chucks	27 @ 28
Briskets	23 @ 24
Ribs	41 @ 42
Loins	71 @ 72

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	60 @ 63
Cows, 3/4 (frozen)	72 @ 75
Cows, 3/5 (frozen)	80 @ 85
Cows, 5/up (frozen)	95 @ 1.00
Bulls, 5/up (frozen)	95 @ 1.00

BEEF HAM SETS

Knuckles, 7 1/2 up	39 @ 40
Insides, 12/up	39 @ 40
Outsides, 8/up	36

CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	13 @ 14
Good, 70/down	12 @ 13

BEEF PRODUCTS

Tongues, No. 1, 100's	24 @ 26
Hearts, reg., 100's	11
Livers, sel., 30/50's	24 @ 25
Livers, reg., 30/50's	15
Lips, scalded, 100's	7 1/2
Lips, unscalded, 100's	7 1/2
Tripe, scalded, 100's	6 1/2
Tripe, cooked, 100's	6 1/2
Lungs, 100's	6 1/2
Melts, 100's	6 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	35
Veal breads, under 12 oz.	55
12 oz. up	50
Calf tongue, 1 lb./down	19
Ox tails, under 3/4 lb.	11 1/2
Ox tail, over 3/4 lb.	13

BEEF SAUS. MATERIALS

FRESH

C. C. cow meat, bbls.	30 1/2 @ 32
Bull meat, bon's, bbls.	35 1/2
Beef trim., 75/80, bbls.	22 @ 23 1/2
Beef trim., 85/90, bbls.	27
Bon's chucks, bbls.	31
Beef cheek meat,	
trmd., bbls.	24
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	30
Veal trim., bon's, bbls.	29 @ 29 1/2

VEAL—SKIN OFF

(Carcass)

(L.C.I. prices)

Prime, 80/110	\$41.00 @ 42.00
Prime, 110/150	40.00 @ 41.00
Choice, 50/80	35.00 @ 37.00
Choice, 80/110	37.00 @ 39.00
Choice, 110/150	37.00 @ 39.00
Good, 50/80	33.00 @ 34.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	34.00 @ 36.00
Commercial, all wts.	29.00 @ 33.00

CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	39 1/2 @ 43 1/2
Prime, 50/60	None rec.
Choice, 40/50	40 @ 42 1/2
Choice, 50/60	None gtd.
Good, all wts.	36 @ 39

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 30	San Francisco Aug. 30	No. Portland Aug. 30
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$38.00 @ 40.00	\$40.00 @ 41.00	\$39.00 @ 41.50
600-700 lbs.	37.00 @ 38.50	38.00 @ 40.00	38.50 @ 41.00
Good:			
500-600 lbs.	34.00 @ 37.00	35.00 @ 37.00	37.00 @ 39.50
600-700 lbs.	32.00 @ 35.00	34.00 @ 36.00	36.00 @ 39.00
Commercial:			
300-500 lbs.	32.00 @ 34.00	32.00 @ 34.00	30.00 @ 36.00
COW:			
Commercial, all wts.	24.00 @ 28.00	24.00 @ 30.00	24.00 @ 28.00
Utility, all wts.	23.00 @ 25.00	22.00 @ 24.00	22.00 @ 26.00
Canner-cutter	None quoted	18.00 @ 22.00	20.00 @ 23.00
FRESH CALF (Skin-off)			
Choice:			
200 lbs. down	37.00 @ 40.00	33.00 @ 35.00	36.00 @ 38.00
Good:			
200 lbs. down	35.00 @ 38.00	32.00 @ 34.00	33.00 @ 36.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	40.00 @ 42.00	39.00 @ 41.00	38.00 @ 40.00
50-60 lbs.	38.00 @ 41.00	37.00 @ 39.00	36.00 @ 40.00
Choice:			
40-50 lbs.	40.00 @ 42.00	39.00 @ 41.00	38.00 @ 40.00
50-60 lbs.	38.00 @ 41.00	37.00 @ 39.00	36.00 @ 40.00
Good, all wts.	36.00 @ 40.00	34.00 @ 37.00	35.00 @ 38.00
MUTTON (EWE):			
Choice, 70 lbs. down	14.00 @ 16.00	None quoted	12.00 @ 14.00
Good, 70 lbs. down	14.00 @ 16.00	None quoted	12.00 @ 14.00

NEW YORK

Aug. 30, 1955

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)

Steer:	
Prime carc., 6/800	\$41.00 @ 45.00
Choice carc., 6/700	40.00 @ 41.00
Choice carc., 7/800	38.00 @ 39.00
Hinds, pr., 6/700	54.00 @ 57.00
Hinds, pr., 7/800	52.00 @ 55.00
Hinds, ch., 6/700	53.00 @ 54.00
Hinds, ch., 7/800	50.00 @ 52.00

BEEF CUTS

(L.C.I. prices)

Prime steer:	
Hindqtrs., 600/700	56.00 @ 58.00
Hindqtrs., 700/800	52.00 @ 55.00
Hindqtrs., 800/900	50.00 @ 52.00
Rounds, flank off	47.00 @ 48.00
Rounds, diamond bone	
flank off	47.00 @ 49.00
Short loins, untrim.	78.00 @ 86.00
Short loins, trim.	102.00 @ 110.00
Flanks	14.00 @ 15.00
Ribs (7 bone cut)	50.00 @ 55.00
Arm Chucks	30.00 @ 32.00
Briskets	25.00 @ 26.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	31.00 @ 33.00
Arm Chucks (Kosher)	32.00 @ 34.00

Choice steer:	
Hindqtrs., 600/700	53.00 @ 55.00
Hindqtrs., 700/800	51.00 @ 52.00
Hindqtrs., 800/900	48.00 @ 50.00
Rounds, flank off	45.00 @ 47.00
Rounds, diamond bone	
flank off	48.00 @ 47.00
Short loins, untrim.	72.00 @ 78.00
Short loins, trim.	92.00 @ 99.00
Flanks	14.00 @ 15.00
Ribs (7 bone cut)	44.00 @ 48.00
Arm Chucks	28.00 @ 31.00
Briskets	25.00 @ 26.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	30.00 @ 32.00
Arm Chucks (Kosher)	30.00 @ 33.00

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended Aug. 27, 1955 with Comparisons.)

STEERS AND HEIFERS CARCASSES	
Week ended Aug. 27...	10,626
Week previous	10,369
COW:	
Week ended Aug. 27...	1,512
Week previous	1,412
BULL:	
Week ended Aug. 27...	495
Week previous	486
VEAL:	
Week ended Aug. 27...	8,086
Week previous	8,436
LAMB:	
Week ended Aug. 27...	19,474
Week previous	16,884
MUTTON:	
Week ended Aug. 27...	456
Week previous	499
HOG AND PIG:	
Week ended Aug. 27...	8,800
Week previous	8,440
PORK CUTS:	
Week ended Aug. 27...	827,490
Week previous	773,970
BEEF CUTS:	
Week ended Aug. 27...	201,474
Week previous	226,950
VEAL AND CALF CUTS:	
Week ended Aug. 27...	8,000
Week previous	21,161
LAMB AND MUTTON:	
Week ended Aug. 27...	112
Week previous	9,151
BEEF CURED:	
Week ended Aug. 27...	12,785
Week previous	12,883
PORK CURED AND SMOKED:	
Week ended Aug. 27...	200,918
Week previous	247,406
LARD AND PORK FAT:	
Week ended Aug. 27...	2,872
Week previous	6,182
LOCAL SLAUGHTER	
Week ended Aug. 27...	13,420
Week previous	13,044
CALVES:	
Week ended Aug. 27...	13,867
Week previous	14,195

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	51
6/12 oz.	45 @ 46
12 oz./up	82 @ 83
Beef livers, selected	30 @ 31
Beef kidneys	13
Ox tails, 1/2 lb./up	11 @ 12

LAMBS

(L.C.I. prices)

Prime, 30/40	\$49.00 @ 50.00
Prime, 40/45	52.00 @ 53.00
Prime, 45/55	50.00 @ 51.00
Choice, 30/40	48.00 @ 50.00
Choice, 40/45	49.00 @ 51.00
Choice, 45/55	50.00 @ 52.00
Good, 30/40	45.00 @ 46.00
Good, 40/45	48.00 @ 49.00
Good, 45/55	46.00 @ 48.00
Good, 55/65	44.00 @ 46.00

Prime, 45/dn.	\$42.00 @ 44.00
Prime, 45/55	43.00 @ 45.00
Prime, 55/65	None quoted
Choice, 45/dn.	42.00 @ 44.00
Choice, 45/55	43.00 @ 45.00
Good, all wts.	38.00 @ 41.00

VEAL—SKIN OFF

(L.C.I. carcass prices)

Prime, 80/130	\$41.00 @ 44.00
Choice, 50/80	None quoted
Choice, 80/130	38.00 @ 41.00
Good, 50/80	33.00 @ 35.00
Good, 80/130	35.00 @ 38.00
Com'l, all wts.	30.00 @ 32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Render fat (cwt.)	2.50
Indible suet (cwt.)	2.75
Edible suet (cwt.)	2.75

HOGS:

Week ended Aug. 27...	48,203
Week previous	53,053

SHEEP:

Week ended Aug. 27...	40,583
Week previous	52,775

COUNTRY DRESSED MEATS

VEAL:	
Week ended Aug. 27...	4,895
Week previous	4,271
HOGS:	
Week ended Aug. 27...	35
Week previous	61

LAMB AND MUTTON:

Week ended Aug. 27...	31
Week previous	47

PHILA. FRESH MEATS

Tuesday, Aug. 30, 1955

WESTERN DRESSED

STEER BEEF (lb.): Choice	
Choice, 500/700	\$39.50 @ 41.50
Choice, 700/900	37.00 @ 39.50
Good, 500/800	36.00 @ 39.00
COW:	
Com'l, all wts.	26.50 @ 29.00
Utility, all wts.	24.50 @ 26.00
VEAL (SKIN OFF):	
Choice, 50/110	38.00 @ 41.00
Choice, 110/150	39.00 @ 42.00
Good, 50/80	32.00 @ 34.00
Good, 80/110	34.00 @ 36.00
Good, 110/150	35.00 @ 37.00
LAMB:	
Prime, 30/45	46.00 @ 48.00
Prime, 45/55	45.00 @ 48.00
Choice, 30/45	44.00 @ 46.00
Choice, 45/55	45.00 @ 48.00
Good, all wts.	40.00 @ 44.00
MUTTON (EWE):	
Choice, 70/down	17.00 @ 19.00
Good, 70/down	15.00 @ 17.00
LOCALLY DRESSED	
STEER BEEF (lb.): Choice	
Hinds, 500/800	52 @ 54
Hinds, 800/900	50 @ 52
Rounds, no flank	47 @ 50
Hip rd., + flank	46 @ 49
Full loin, untrim.	55 @ 58
Short loin, untrim.	66 @ 73
Ribs (7 bone)	47 @ 52
Arm chucks	50 @ 52

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

(Carlott Basis, Chicago Price Zone, Aug. 31, 1955)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.		Frozen	Fresh or F.F.A.		Frozen
39 1/4	10/12	39 1/4	25 1/4 n	6/8	25 1/4 n
39 1/4	12/14	39 1/4	25 1/4 n	8/10	25 1/4 n
39 1/4	14/16	39 1/4	25 1/4 n	10/12	24 3/4 n
45	16/18	45	24 3/4	12/14	24 3/4
45	18/20	45	23 1/2 @ 24	14/16	23 1/2 @ 24
40	20/22	40	23 1/2	16/18	23 1/2
37 1/2	22/24	37 1/2	22	18/20	22
33 1/2	24/26	33 1/2	GR. AMN. BELLIES D.S. BELLIES		
33	25/30	33	Clear		
30 1/2 @ 30 1/2	25/up. 2's in.	30	20 n	18/20	20 1/4 n

Note—Regular Hams 2 1/2 under skinned.

PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.		Frozen	Job Lot	Car Lot	Fresh
22 1/4	4/6	22 1/4	44 @ 45	Loins, und.	12
21 1/4	6/8	21 1/4	44 @ 45	Loins, 12/16	42
20 1/4 @ 21	10/12	20 1/4 n	36	Loins, 16/20	33 1/4
20 1/2 @ 21 n	12/14	20 n	33	Loins, 20/up	30 1/4
20 1/2 @ 21	8/up. 2's in.	20 n	30 1/4	Host. Butts, 4/8	30 1/4

FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen		Cured	Fresh or Frozen		Cured
8 1/4 n	6/8	9 n	12 Square Jowls		13 n
9 1/4 n	8/10	9 1/4	8 1/2 Jowl Butts, loose		10 n
11 n	10/12	11	10 n Jowl Butts, boxed		unq.
12 n	12/14	12			
12 1/4 n	14/16	12 1/4			
12 1/4 n	16/18	12 1/4			
12 1/4 n	18/20	12 1/4			
12 1/4 n	20/25	12 1/4			

LARD FUTURES PRICES

FRIDAY, AUG. 26, 1955				
Open	High	Low	Close	
Sep. 11.00	11.15	10.97 1/2	11.00a	
Oct. 10.90	11.25	10.90	10.95a	
Nov. 10.25	10.30	10.17 1/2	10.25 1/2 a	
Dec. 10.55	10.55	10.45	10.50a	
Jan. 10.80	10.60	10.52 1/4	10.55a	
Mar. 10.65	10.65	10.62 1/2	10.62 1/2 a	

MONDAY, AUG. 29, 1955				
Open	High	Low	Close	
Sep. 10.97 1/2	10.97 1/2	10.90	10.97 1/2	
Oct. 10.85	10.85	10.75	10.85b	
Nov. 10.20	10.20	10.15	10.20b	
Dec. 10.50	10.55	10.45	10.52 1/2 b	
Jan. 10.52 1/2	10.62 1/2	10.52 1/2	10.60	
Mar. 10.62 1/2	10.75	10.62 1/2	10.70b	

Sales: 3,890,000 lbs.
Open interest at close Fri., Aug. 26: Sept. 396, Oct. 207, Nov. 232, Dec. 268, Jan. 65, and Mar. 21 lots.

TUESDAY, AUG. 30, 1955				
Open	High	Low	Close	
Sep. 11.00	11.15	10.97 1/2	11.07 1/2 b	
Oct. 10.82 1/2	11.05	10.82 1/2	11.02 1/2 b	
Nov. 10.25	10.50	10.25	10.40b	
Dec. 10.55	10.75	10.52 1/2	10.62 1/2 b	
Jan. 10.60	10.77 1/2	10.60	10.65b	
Mar. 10.85	10.85	10.77 1/2	10.77 1/2 a	

Sales: 7,720,000 lbs.
Open interest at close Mon., Aug. 29: Sept. 379, Oct. 206, Nov. 234, Dec. 269, Jan. 63, Mar. 38, and May one lot.

WEDNESDAY, AUG. 31, 1955				
Open	High	Low	Close	
Sep. 11.07 1/2	11.17 1/2	10.95	10.97 1/2	
Oct. 11.05	11.12 1/2	10.90	10.90b	
Nov. 10.45	10.47 1/2	10.37 1/2	10.40	
Dec. 10.67 1/2	10.67 1/2	10.57 1/2	10.57 1/2 b	
Jan. 10.67 1/2	10.67 1/2	10.60	10.60a	
Mar. 10.75	10.75	10.70	10.70a	

Sales: 4,720,000 lbs.
Open interest at close Tues., Aug. 30: Sept. 363, Oct. 213, Nov. 252, Dec. 266, Jan. 75, Mar. 41, and May 2 lots.

THURSDAY, SEPT. 1, 1955				
Open	High	Low	Close	
Sep. 10.57 1/2	10.95	10.80	10.90a	
Oct. 10.80	10.87 1/2	10.75	10.90a	
Nov. 10.30	10.40	10.30	10.35	
Dec. 10.50	10.57 1/2	10.50	10.50b	
Jan. 10.47 1/2	10.57 1/2	10.47 1/2	10.50a	
Mar. 10.62 1/2	10.67 1/2	10.62 1/2	10.67 1/2 a	

Sales: 5,009,000.
Open interest at close Wed., Aug. 31: Sept. 355, Oct. 227, Nov. 262, Dec. 271, Jan. 74, Mar. 43 and May 2 lots.

ALL HOGS BACKED TO MINUS MARGINS

(Chicago costs and credits, Tuesday of this week)

Markdowns were general in the live hog and pork markets during the week. Lean cuts led all pork items in price declines, taking values to their lowest in several weeks as reductions in the live animals were not enough to offset declines in meat.

	- 180-220 lbs. -		- 220-240 lbs. -		- 240-270 lbs. -	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$11.21	\$16.43	\$10.92	\$15.70	\$11.00	\$15.73
Fat cuts, lard	4.58	6.67	4.69	6.76	4.59	6.39
Ribs, trimmings, etc.	1.74	2.51	1.50	2.14	1.41	2.00
Cost of hogs	\$16.07		\$16.38		\$16.42	
Condemnation loss	.02		.02		.02	
Handling, overhead	1.57		1.40		1.28	
TOTAL COST	\$17.66	\$25.78	\$17.80	\$25.61	\$17.72	\$25.11
TOTAL VALUE	17.53	25.61	17.11	24.60	17.00	24.11
Cutting margin	-.13	-.17	-.89	-.91	-.72	-.91
Margin last week	+.03	+.04	-.30	-.54	-.71	-.99

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Aug. 30	San Francisco Aug. 30	No. Portland Aug. 30
FRESH PORK (Carcase): (Packer Style)			
80-20 lbs.	None quoted	\$32.00@34.00	None quoted
120-160 lbs.	\$28.50@30.50	30.00@32.00	\$29.00@30.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	45.00@50.00	52.00@56.00	51.50@55.00
10-12 lbs.	45.00@50.00	52.00@54.00	51.50@55.00
12-16 lbs.	45.00@50.00	52.00@54.00	50.00@53.00
PICNICS:			
4-8 lbs.	31.00@37.00	35.00@38.00	35.00@39.00
HAMS, skinned:			
12-16 lbs.	53.00@59.00	57.00@60.00	54.00@57.00
16-18 lbs.	53.00@59.00	59.00@62.00	52.00@55.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	40.00@45.00	50.00@54.00	45.00@50.00
8-10 lbs.	38.00@45.00	48.00@52.00	42.00@45.00
10-12 lbs.	35.00@42.00	46.00@50.00	40.00@42.00
LARD, Refined:			
1-lb. cartons	15.00@16.00	19.00@20.00	15.50@17.50
50-lb. cartons & can.	13.50@16.00	18.00@19.00	None quoted
Tierces	13.00@14.00	16.00@18.00	14.00@16.50

N. Y. FRESH PORK CUTS

Aug. 30, 1955 (I.C.I. prices)		Western
Pork loins, 8/12	\$44.00@47.00	
Pork loins, 12/16	43.00@46.00	
Hams, sknd., 10/14	48.00@49.00	
Boston butts, 4/8	33.00@35.00	
Spareribs, 3/down	40.00@44.00	
Pork trim., regular	28.00	
Pork trim., spec., 80%	44.00	

City	
Hams, sknd., 10/14	\$46.00@50.00
Pork loins, 8/12	46.00@48.00
Pork loins, 12/14	46.00@48.00
Picnics, 4/8	32.00@34.00
Boston Butts, 4/8	43.00@47.00
Spareribs, 3/down	42.00@44.00

N. Y. DRESSED HOGS

(I.C.I. prices) (Hinds on, leaf fat in)	
50 to 75 lbs.	\$27.25@30.25
75 to 100 lbs.	27.25@30.25
100 to 125 lbs.	27.25@30.25
125 to 150 lbs.	27.25@30.25

CHGO. WHOLESALE SMOKED MEATS

Aug. 30, 1955	
Hams, skinned, 14/16 lbs., wrapped	50
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52
Hams, skinned, 16/18 lbs., wrapped	53
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	37
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	37
Bacon, No. 1 sliced, 1-lb. open-faced layers	50

PHILA. FRESH PORK

Aug. 30, 1955 WESTERN DRESSED	
PORK CUTS—U.S. 1-3, LB.	
Regular loins, 8/12	44@46
Regular loins, 12/16	44@46
Regular loins, 16/20	None
Butts, Boston, 4/8	33@35
Spareribs, 3/down	41@43

LOCALLY DRESSED	
U.S. 1-3, Lb.	
Pork loins, 8/10	49@53
Pork loins, 10/12	49@53
Pork loins, 12/16	47@49
Spareribs, 3/dn.	42@44
Sk. hams, 10/12	50@53
Sk. hams, 12/14	50@52
Boston butts, 4/8	34@37
Picnics, 4/8	28@32

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Aug. 27, 1955, was 12.8. This ratio compared with the 13.3 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.281, \$1.244 and \$1.657 per bu. in the three periods, respectively.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Aug. 31, 1955

BLOOD

Unground, per unit of ammonia
(bulk)*5.25

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test*5.50@5.75n
Med. test*5.25@5.50n
High test*5.25n
Liquid stick, tank cars*1.75

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, \$ 67.50@ 80.00
50% meat, bone scraps, bulk... 65.00@ 70.00
55% meat scraps, bagged 87.50
60% digester tankage, bagged... 72.50@ 80.00
60% digester tankage, bulk 70.00@ 75.00
80% blood meal, bagged 110.00@125.00
70% steamed bone meal, bagged 85.00
60% steamed bone meal, bagged 65.00n

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 4.50
Hoof meal, per unit ammonia 6.00

DRY RENDERED TANKAGE

Low test, per unit prot.*1.22½@1.25
Med. test, per unit prot.*1.20@1.25
High test, per unit prot.*1.10@1.15n

GELATINE AND GLUE STOCKS

Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00n
Cattle jaws, scraps, and knuckles, per ton55.00@57.00
Pig skin scraps and trimmings..... 5.00

ANIMAL HAIR

Winter coil dried, per ton*125.00@135.00
Summer coil dried, per ton*60.00@ 65.00
Cattle switches, per piece 3¼@5
Winter processed, gray, lb. 20
Summer processed, gray, lb. 12½@13½

n—nominal. n—asked. *Quoted delivered.

TALLOW and GREASES

Wednesday, Aug. 31, 1955

A tinge of easiness was felt in the inedible fats market late last week, as bleachable fancy tallow sold at 7½c and yellow grease at 6¾c, c.a.f. Chicago. Several tanks of edible tallow sold at 8½c, Chicago basis. A few tanks of the all hog choice white grease traded at 8¼c, delivered New York. Several tanks of bleachable fancy tallow, regular production, sold at 7¾c, c.a.f. East. Hard body material was bid ¼c higher. The Midwest market was extremely quiet on Friday. Several tanks of yellow grease sold at 6¾c, c.a.f. East.

Continued quietness prevailed locally at the start of the new week. The all hog choice white grease was bid at 8¾c, c.a.f. East, but held ¼c higher. Bleachable fancy tallow was bid at 7½c@7¾c, c.a.f. New York, product considered. Edible tallow sold ¼c higher at 8½c, Chicago.

A light trade developed on Tuesday, with prices upped fractionally. Bleachable fancy tallow sold at 7½c, c.a.f. Chicago. Several tanks of all the

at 8c, f.o.b. River, equal to 8¾c, Chicago basis. Several tanks of the all hog choice white grease moved at 8½c, delivered New York. Later asking price was ¼c up. Several tanks of bleachable fancy tallow sold at 7¾c, c.a.f. East. In early trade special tallow sold at 7¼c, c.a.f. New York.

Eastern consumers paid moderately higher prices on some product. Bleachable fancy tallow, regular production, sold at 7¾c and hard body material at 8c, c.a.f. New York. Several tanks of the all hog choice white grease traded at 8½c, c.a.f. East, for prompt shipment. Only a fair movement was recorded in the Midwest. Bleachable fancy tallow sold at steady price of 7½c and yellow grease at 6½c and 6¾c, all c.a.f. Chicago. Edible tallow traded at 8½c, Chicago basis, volume undisclosed.

TALLOW: Wednesday's quotations: edible tallow, 8½c; original fancy tallow, 7¾c; bleachable fancy tallow, 7½c; prime tallow, 7¼c; special tallow, 7c; No. 1 tallow, 6½c@6¾c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: the not all hog choice white

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grease, 7 $\frac{3}{8}$ @7 $\frac{1}{2}$ c; B-white grease, 6 $\frac{1}{8}$ c; yellow grease, 6 $\frac{1}{2}$ @6 $\frac{3}{8}$ c; house grease, 6 $\frac{1}{8}$ c; brown grease, 5 $\frac{3}{4}$ c. The all hog choice white grease was quoted at 8 $\frac{3}{8}$ c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Aug. 31, 1955

Dried blood was quoted Wednesday at \$5.25@5.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, AUG. 26, 1955

	Open	High	Low	Close	Prev. close
Sept.	13.65b	13.74b	13.62b
Oct.	13.45b	13.49	13.43
Dec.	13.47	13.41	13.37
Jan.	13.42b	13.40b	13.37
Mar.	13.35b	13.33	13.28b
May	13.25b	13.25b	13.23b
July	13.25b	13.24b	13.23

Sales: 67 lots.

MONDAY, AUG. 29, 1955

Sept.	13.75b	13.70	13.57	13.57	13.74b
Oct.	13.46b	13.35	13.34	13.35	13.49
Dec.	13.37b	13.27	13.26	13.27	13.41
Jan.	13.37b	13.37	13.37	13.24b	13.40b
Mar.	13.30b	13.30	13.28	13.16b	13.33
May	13.21b	13.15b	13.25b
July	13.15b	13.10b	13.24b

Sales: 27 lots.

TUESDAY, AUG. 30, 1955

Sept.	13.52b	13.61	13.61	13.63b	13.57
Oct.	13.31b	13.42	13.41	13.40b	13.55
Dec.	13.27	13.36	13.27	13.35	13.27
Jan.	13.22b	13.33	13.33	13.35b	13.24b
Mar.	13.18	13.28	13.18	13.28	13.16b
May	13.16	13.16	13.16	13.20b	13.15b
July	13.10b	13.16b	13.10b

Sales: 28 lots.

WEDNESDAY, AUG. 31, 1955

Sept.	13.65	13.65	13.65	13.64b	13.63b
Oct.	13.40	13.42	13.39	13.38b	13.40b
Dec.	13.31b	13.40	13.31	13.33	13.35
Jan.	13.32b	13.32b	13.35b
Mar.	13.25b	13.34	13.26	13.26	13.38
May	13.21b	13.25	13.23	13.23	13.20b
July	13.18b	13.13b	13.16b

Sales: 48 lots.

VEGETABLE OILS

Wednesday, Aug. 31, 1955

Crude cottonseed oil, carlots, f.o.b. Valley	11 $\frac{1}{2}$ pd
Southeast	11 $\frac{1}{2}$ b
Texas	11 $\frac{1}{4}$ @11 $\frac{1}{2}$ n
Corn oil in tanks, f.o.b. mills	12 $\frac{1}{4}$ a
Peanut oil, f.o.b. mills	17 $\frac{1}{2}$ n
Soybean oil, f.o.b. mills	11 $\frac{1}{2}$ pd
Cocconut oil, f.o.b. Pacific Coast	10 $\frac{1}{4}$ a
Cottonseed foots:	
Midwest and West Coast	1% @ 1%
East	1% @ 1%

OLEOMARGARINE

Wednesday, Aug. 31, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels) ...	9 $\frac{1}{4}$ @ 9 $\frac{1}{2}$
Extra oleo oil (drums)	13 $\frac{1}{2}$

pd—paid. n—nominal. b—bid. a—asked.

SHORTENING, EDIBLE OIL

July shortening and edible oil shipments totaled 303,737,000 lbs. compared with 356,286,000 lbs. in June, the Institute of Shortening and Edible Oils has reported. Shipments to agencies of the federal government and government controlled corporations in July amounted to 11,178,000 lbs. and shipments for commercial export, 3,978,000 lbs.

HIDES AND SKINS

Bulk of hide trading transpired Tuesday at steady to lower levels—Some averages of small packer hides sold lower—Country hide market dull—Kip and overweights move at easier prices—The No. 1 shearlings traded at 2.50, with others mostly steady.

CHICAGO

PACKER HIDES: Although bids for hides were steady to $\frac{1}{2}$ c off early Monday, sales were accomplished later at steady levels Branded cows in particular were wanted at lower prices, but sold steady in combination with branded steers. There was additional movement of Northern heavy native steers, branded steers and a few heavy native cow hides reported.

In heavy dealings Tuesday, hides were sold steady as much as $\frac{1}{2}$ c lower, depending on selection. The price structure for heavy native cows proved difficult to gauge, but at the end of the day, most sources were in accord that 12 $\frac{1}{2}$ c was the market. Both St. Paul and River heavy native cows sold at 12 $\frac{1}{2}$ c, but Cleveland production brought 13c. Other selections traded were Chicago light native steers at 14 $\frac{1}{2}$ c, heavy native steers at 13 $\frac{1}{2}$ c and 14c, butt branded and Colorado steers at 11c and 10 $\frac{1}{2}$ c, River light native cows at 13 $\frac{1}{2}$ c and Northern at 12 $\frac{1}{2}$ c, Chicago light native cows at 12 $\frac{1}{2}$ c and 13c, branded cows at 10 $\frac{1}{2}$ c on Northern and 11c on Southwesterns. No movement of light and ex-light branded steers or ex-light native steers was reported. Chicago native bulls were bid at 9 $\frac{1}{2}$ c.

There was buying interest for branded steers, heavy native steers and branded cows at current levels at midweek, but no trading was heard.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was easier in the Midwest on the 50-lb. average. Some 50@52-lb. average sold in the Midwest at 10 $\frac{1}{2}$ c at midweek. Earlier in the week some 46@48-lb. average sold at 11c. Southwestern hides were in light demand. Some good 38@40-lb. average were offered at 16 $\frac{1}{2}$ c, selected, without action. In country hides, 7 $\frac{1}{2}$ c was intimated on 48@50-lb. straight locker butchers, but bids were wanted. Renderers were quoted nominal at 7c.

CALFSKINS AND KIPSKINS: The calfskin market was quiet during the week. Kip and overweights, however, sold lower, with Rivers trading Tuesday at 28c on the kip and 27c on the overweights. At midweek, River

kipskins sold still lower at 27 $\frac{1}{2}$ c.

SHEEPSKINS: Although there was trading in this market during the week, shearlings were still considered in short supply. A truck containing No. 1, No. 2 and No. 3 shearlings sold at 2.50, 1.60 and .55, respectively. Another truck of No. 1, No. 2 and No. 3 shearlings moved at 2.50, 1.55 and .55. Some Southwestern fall clips last sold at 3.50, but the local market was nominal at 3.00 and as low as 2.50 in some instances. Small lots of dry pelts sold at 22@24c. The pickled skin market was soft, with 9.50 a doubtful figure on lambs. Sheep were nominal at 10.00@10.50.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Aug. 31, 1955	Cor. Week 1954	
Hvy. Nat. steers	13 $\frac{1}{2}$ @14n	13	@13 $\frac{1}{2}$
Lt. Nat. steers	14	@14 $\frac{1}{2}$ n	14
Hvy. Tex. steers	11n		10n
Ex. lgt. Tex.	15n		13n
Butt brnd. steers	11u		10 $\frac{1}{2}$
Col. steers	10 $\frac{1}{2}$ n		10
Branded cows	10 $\frac{1}{2}$ @11n	10 $\frac{1}{2}$ @11	
Hvy. Nat. cows	12 $\frac{1}{2}$ n	12 $\frac{1}{2}$ @13	
Lt. Nat. cows	12 $\frac{1}{2}$ @13 $\frac{1}{2}$ n		13 $\frac{1}{2}$
Nat. bulls	9 @ 9 $\frac{1}{2}$ n		8 $\frac{1}{2}$ @ 9n
Branded bulls	8 $\frac{1}{2}$ @ 9n		7 $\frac{1}{2}$ @ 8n
Calfskins, Nor., 10/15	47 $\frac{1}{2}$ n		30n
10/down	52 $\frac{1}{2}$ n		35n
Kips, Nor., nat., 15/25	27 $\frac{1}{2}$		23 $\frac{1}{2}$ n
STEERS AND COWS:			
60 lbs. and over	9 @ 9 $\frac{1}{2}$ n		8 $\frac{1}{2}$ @ 9n
50 lbs.	10 $\frac{1}{2}$ @11n		11n
SMALL PACKER SKINS			
Calfskins, all wts.	35 @40n		25n
Kips, 15/30, all wts.	19 @20n		15 @17n
SHEEPSKINS			
Packer shearlings, No. 1	2.50		2.15@2.25n
Dry Pelts	22@ 24		28 $\frac{1}{2}$ n
Horsehides, Untrim.	7.50@8.00n		8.00@9.00n

N.Y. HIDE FUTURES

FRIDAY, AUG. 26, 1955

	Open	High	Low	Close
Oct.	11.35b	11.26	11.05	11.15
Jan.	11.90b	11.73	11.65	11.67b
Apr.	12.40b	12.30	12.15	12.19b
July	12.85b	12.73	12.73	12.67b
Oct.	13.20b	13.20	13.10	13.12b
Jan.	13.61-60	13.61	13.60	13.52b

Sales: 92 lots.

MONDAY, AUG. 29, 1955

Oct.	11.10b	11.17	11.08	11.10
Jan.	11.63	11.81	11.63	11.65b
Apr.	12.10b	12.27	12.22	12.16b
July	12.60b	12.68b
Oct.	13.05b	13.10b
Jan.	13.50b	13.55	13.65	13.55b

Sales: 39 lots.

TUESDAY, AUG. 30, 1955

Oct.	11.65b	11.13	11.05	11.06
Jan.	11.60b	11.65	11.61	11.61
Apr.	12.10b	12.15	12.15	12.11b
July	12.60	12.61b
Oct.	13.05	13.10b
Jan.	13.45	13.45b

Sales: 47 lots.

WEDNESDAY, AUG. 31, 1955

Oct.	11.00b	11.12	11.00	11.12
Jan.	11.60b	11.70	11.59	11.66
Apr.	12.11b	12.15	12.15	12.23b
July	12.62b	12.23b
Oct.	13.05b	13.10	13.10	13.22b
Jan.	13.45b	13.62b

Sales: 98 lots.

THURSDAY, SEPT. 1, 1955

Oct.	11.07	11.07	10.89	10.89
Jan.	11.60b	11.54	11.50	11.51
Apr.	12.13-14	12.14	12.05	12.05
July	12.65b	12.55b
Oct.	13.10b	13.10	13.10	13.05b
Jan.	13.50b	13.45b

Sales: 39 lots.

LIVESTOCK MARKETS...Weekly Review

Canadian 1955 Livestock Count Up On All Species

Hog and cattle numbers increased in Canada last year and the sheep count showed little change, according to the Dominion Bureau of Statistics. Canada's 1955 spring pig crop was up 14 per cent from a year earlier and the fall crop was indicated to increase 13 per cent. Canadian hog producers are increasing production at the same time that increases are occurring in the United States.

The June, 1955 agricultural census showed 10,239,000 head of cattle on Canadian farms, the third largest inventory reported. The number of hogs rose 18 per cent to 6,079,000 from 5,141,000 in 1954. There were 4,827,000 pigs saved on Canadian farms during the 1955 spring season, or 600,000 over the year before. Canada's sheep count rose slightly to 1,723,000 from 1,716,000 a year ago.

Bushnell Youth's Hog Wins Grand Championship at Junior Show

A 200-lb. Poland-China hog, owned by Dick Smith of Bushnell, Ill., won grand Championship honors at the annual Bushnell Junior Market Hog Show and Sale. The animal sold at \$1.25 per lb. Dick McMahon of Fairview, Ill., showed the reserve grand champion hog, also a Poland-China. It brought 34c per lb. McMahon also had the grand champion pen-of-three, which sold at 30c per lb.

LIVESTOCK CARLOADINGS

A total of 6,847 railroad cars were loaded with livestock in the week ended August 20, the Association of American Railroads has reported. This was a decrease of 2,212 cars from the same week of 1954.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during July, 1955 and 1954, as reported by the U. S. Department of Agriculture:

(CATTLE (EXCLUDING CALVES))				
	Salable receipts	Total receipts	Local slaughter	
July 1955	1,868,611	1,608,874	870,874	
June 1955	1,474,822	1,748,653	1,027,003	
July 1954	1,556,707	1,838,381	1,070,424	
Jan.-July 1955	10,129,241	11,980,546	6,800,767	
Jan.-July 1954	10,446,711	12,414,925	6,990,622	
5-yr. av. (July 1950-54)	1,338,346	1,582,191	841,329	
CALVES				
July 1955	261,979	347,048	200,900	
June 1955	287,671	373,456	279,045	
July 1954	329,448	444,301	269,760	
Jan.-July 1955	2,001,084	2,591,785	1,550,664	
Jan.-July 1954	2,183,601	2,852,969	1,689,556	
5-yr. av. (July 1950-54)	316,770	412,124	228,278	
HOGS				
July 1955	1,448,094	1,929,407	1,279,956	
June 1955	1,601,937	2,140,342	1,417,462	
July 1954	1,451,091	1,900,033	1,249,146	
Jan.-July 1955	12,732,650	17,575,142	12,214,525	
Jan.-July 1954	10,859,506	14,926,670	10,455,305	
5-yr. av. (July 1950-54)	1,616,655	2,177,593	1,391,292	
SHEEP AND LAMBS				
July 1955	681,470	1,012,091	494,335	
June 1955	668,750	1,109,916	572,617	
July 1954	740,094	1,139,909	598,210	
Jan.-July 1955	4,630,861	8,230,046	4,271,713	
Jan.-July 1954	4,334,201	8,019,905	4,251,705	
5-yr. av. (July 1950-54)	701,289	1,118,180	512,586	

Ill. Boys Win Single, Pen Honors at Junior Hog Show

The Carr brothers, Larry and Duane, of McNabb, Ill., had both the champion individual and champion pen of hogs, (Hampshires), in the Chicago Junior Market Hog Show.

Of the 602 head of hogs in the 1955 event, 27.3 per cent of the animals eligible for competition graded in the "meaty" classification. At the 1954 show, 22 per cent were graded in this category, and at the 1953 classic, 18 per cent were graded as hogs that would yield a high percentage of lean meat cuts.

July Run of Stocker-Feeder Cattle At Five-Year Low

Discouraged by the lowest returns on slaughter cattle in about ten years, while asking prices on replacement stock currently appear high, farmers of the nine Corn Belt states cut buying of stocker and feeder cattle to a five-year low for July. Corn Belt receipts of feeder cattle fell to 168,961 head compared with 174,018 in July, 1954.

Inshipments of sheep and lambs on the other hand, numbering 147,491 head, were 47 per cent larger than the 100,180 moved into the Corn Belt in July, 1954.

Meanwhile, the largest movement of grass cattle on record from the higher altitudes of the western ranges is reported underway, which could bring about a revision of replacement prices to midwestern meat producers.

HOG WEIGHTS AND COSTS

Average costs and weights of barrows and gilts at eight markets during July, 1955, with comparisons:

	COSTS		WTS. (LBS.)	
	July 1955	July 1954	July 1955	July 1954
Chicago	\$17.83	\$22.56	228	235
Kansas City	17.06	22.75	216	219
Omaha	17.72	22.43	220	227
St. Louis Nat'l Stock Yards	17.96	23.19	208	212
St. Joseph	17.77	22.81	212	215
St. Paul	17.50	22.20	214	218
Sioux City	17.74	22.08	224	226
Indianapolis	none	23.27	none	212

JULY KILL BY REGIONS

United States federally inspected slaughter by regions in July, 1955, with comparisons:

	(Thousand head)		Sheep &	
	Cattle	Calves	Hogs	Lambs
N. Atl. States	118	95	343	200
S. Atl. States	49	44	141	...
N. C. States-East	288	151	860	96
N. C. States-N.W.	410	67	1,322	260
N. C. States-S.W.	151	36	291	85
S. Cent. States	220	112	237	131
Mountain States	89	6	69	88
Pacific States	200	40	166	216
July totals	1,524	550	3,428	1,076
July, 1954 totals	1,622	640	3,325	1,209



As simple as ---
2 + 2 = 4!

PACKER + K.M. = SATISFACTION!

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FLORENCE, S.C.
FT. WAYNE, IND.
FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.

OMAHA, NEB.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



• WILLIAM G. JOYCE, Boston, Mass.
• F. C. ROGERS CO., Philadelphia, Pa.
• A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 27, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 6,100 hogs; Wilson, 4,234 hogs; Shippers, 8,521 hogs; and Others, 10,713 hogs.
Totals: 25,554 cattle, 1,091 calves, 39,568 hogs, and 4,057 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,475	1,340	2,471	1,670
Swift	3,591	1,430	2,824	1,959
Wilson	1,548	...	2,068	...
Butchers	7,475	85	877	29
Others	726	...	1,826	703
Totals	16,815	2,835	10,066	4,352

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,467	7,322	2,530	...
Cudahy	4,300	6,571	1,780	...
Swift	6,796	6,097	5,351	...
Wilson	3,590	4,589	1,836	...
Am. Stores	924
Cornhusker	1,017
O'Neill	1,096
Neb. Bf.	893
Eagle	101
Gr. Omaha	941
Hotman
Rothschild	1,535
Both	1,153
Kingan	1,071
Merchants	115
Others	1,607	9,370
Totals	33,576	33,890	11,497	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,507	797	7,033	2,727
Swift	3,844	2,187	9,325	1,910
Hunter	646	...	2,166	...
Nell	2,306	...
Krey	4,380	...
Laclede
Luer
Totals	7,997	2,984	25,210	4,637

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,843	1,048	9,276	1,099
Armour	4,237	590	6,458	1,723
Others	4,109	154	4,928	347
Totals*	12,249	1,792	20,662	3,169

*Do not include 241 cattle, 451 calves, 3,492 hogs and 3,344 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,872	5	8,080	879
S.C. Dr.
Beef	1,755
Swift	3,057	1	2,996	848
Butchers	448	9
Others	11,847	17	11,738	428
Totals	21,979	31	22,814	2,155

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,949	587	2,304	...
Kansas	985
Dunn	125
Dold	116	...	818	...
Sunflower	53
Pioneer	112
Excel	641
Armour	279	360
Swift	522
Others	1,475	...	88	208
Totals	5,735	587	3,210	1,220

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,916	374	1,187	468
Wilson	766	460	589	15
Others	4,080	955	1,505	202
Totals*	7,762	1,789	3,281	685

*Do not include 973 cattle, 800 calves, 9,797 hogs and 1,568 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	175	23
Swift	227	...	70	...
Wilson	100
Ideal	784
United	739	...	199	...
Atlas	654
Com'l	447
Gr. West	425
Acme	340
Globe	355
Others	1,935	615	766	...
Totals	6,191	638	1,935	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,674	61	...	3,911
Swift	1,993	222	2,161	8,279
Cudahy	698	168	3,211	690
Wilson	1,102	3,593
Others	9,525	79	2,079	395
Totals	14,992	530	7,451	16,858

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	453
Richter	185	41
Others	4,427	1,036	15,793	1,113
Totals	4,612	1,077	15,793	1,566

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,010	2,720	14,320	1,749
Bartusch	1,203
Rifkin	996	28
Superior	1,567
Swift	7,104	2,558	19,970	2,538
Others	1,345	1,873	10,152	499
Totals	18,285	7,179	44,402	4,786

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,218	1,352	1,496	981
Swift	1,632	1,967	1,026	1,702
Bl. Bon.	438	22	196	...
City	734	4	36	...
Rosenthal	66
Totals	4,088	3,345	2,754	2,683

TOTAL PACKER PURCHASES

	Week end.	Prev. week	Same week
Cattle	179,835	175,822	166,397
Hogs	230,145	230,087	203,122
Sheep	57,665	67,974	60,538

CORN BELT DIRECT TRADING

Des Moines, Aug. 31 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:	
160-180 lbs.	\$12.75@15.00
180-240 lbs.	14.75@16.50
240-300 lbs.	14.95@16.50
300-400 lbs.	14.35@15.75

Notes:

270-360 lbs.	14.50@15.50
400-550 lbs.	11.25@13.60

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Aug. 25	46,000	50,000	45,000
Aug. 26	45,000	44,500	35,500
Aug. 27	76,500	33,000	22,500
Aug. 29	54,500	65,000	65,500
Aug. 30	46,000	41,500	39,000
Aug. 31	52,000	37,500	25,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Aug. 31 were as follows:

CATTLE:

Steers, ch. & pr.	None qtd.
Steers, good	\$19.00@20.00
Steers, com'l	18.00 only
Heifers, gd. & ch.	None qtd.
Heifers, com'l & gd.	17.50@19.00
Cows, util. & com'l	11.50@13.50
Cows, can. & cut.	9.00@12.00
Bulls, cut. & util.	11.00@13.00

VEALERS:

Choice & prime	\$26.00@27.00
Good & choice	20.00@26.00
Util. & com'l	12.00@19.50

HOGS:

U.S. 1-3, 180/220	\$16.50@17.25
Sows, 400/down	14.00@14.25

LAMBS:

Good	None qtd.
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WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended Aug. 27, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,420	13,867	48,293	49,583
Baltimore, Philadelphia	8,914	1,478	24,446	2,258
Cincinnati, Cleveland, Detroit, Indianapolis	18,287	8,189	90,069	11,472
Chicago Area	27,474	7,112	53,913	4,885
St. Paul-Wis. Areas ²	30,846	17,984	83,892	8,868
St. Louis Area ³	15,974	8,483	60,373	8,709
Sioux City	10,178	64	16,746	2,713
Omaha Area	36,762	1,304	64,022	15,702
Kansas City	18,395	4,603	26,776	7,720
Iowa-So. Minnesota ⁴	30,641	10,974	223,204	33,384
Loisville, Evansville, Nashville, Memphis	13,264	12,153	39,624	Available
Georgia-Alabama Areas ⁵	9,026	7,761	21,370	...
St. Joseph, Wichita, Okla. City	21,276	6,407	3,118	8,260
Ft. Worth, Dallas, San Antonio	20,031	8,087	13,962	8,544
Denver, Ogden, Salt Lake City	17,152	1,344	10,774	25,189
Los Angeles, San Francisco Areas ⁶	27,644	3,639	29,753	35,020
Portland, Seattle, Spokane	7,530	1,244	13,414	8,750
GRAND TOTALS	326,713	114,903	863,692	231,827
Totals previous week	320,223	106,076	877,224	252,231
Totals same week 1954	305,447	120,482	797,000	241,102

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Aug. 20, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK- YARDS	GOOD STEERS up to 1000 lbs.		VEAL CALVES Good and Dressed		HOGS* Grade B ¹		LAMBS Good Handweight	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$19.50	\$20.50	\$22.00	\$22.00	\$27.63	\$27.12	\$20.50	\$22.50
Montreal	...	21.25	20.80	21.00	28.25	27.50	21.00	21.00
Winnipeg	19.00	18.50	21.00	19.14	24.58	24.50	18.90	19.49
Calgary	19.08	20.01	20.08	19.05	24.70	26.46	18.55	18.91
Edmonton	19.00	20.25	19.50	18.00	25.30	26.80	18.00	18.75
Leitchbridge	19.00	20.00	20.00	17.40	24.45	26.25	17.50	18.25
Pr. Albert	17.62	19.25	18.00	19.50	23.50	25.50	15.50	18.00
Moose Jaw	19.00	18.50	17.65	17.25	23.40	23.50	17.75	17.50
Saskatoon	18.50	18.50	18.50	19.50	23.50	23.00	16.20	19.00
Regina	18.85	18.80	18.10	17.00	23.50	23.50	17.10	17.10
Vancouver	19.25	19.63	...	17.68	20.00

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended August 26:

	Cattle	Calves	Hogs
Week ended Aug. 26	3,837	1,436	13,196
Week previous (five days			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 12 centers for the week ended Aug. 13:

CATTLE			
	Wk Ended	Prev. Week	Cor. Week
Chicago	25,554	21,000	26,107
Kan. City	10,630	17,676	10,947
Omaha	31,949	32,550	25,708
E. St. Louis	10,984	9,619	11,583
St. Joseph	12,904	12,969	11,570
St. Paul	10,122	10,847	10,388
Wichita	5,054	4,927	4,874
New York			
Jer. City	13,420	13,044	12,015
Okla. City	11,324	13,117	12,271
Cincinnati	4,994	4,849	4,684
Denver	13,522	16,435	12,011
St. Paul	16,940	17,337	16,100
Milwaukee		9,914	3,522
Totals	177,317	181,884	170,939

HOGS			
Chicago	31,047	31,246	26,509
Kan. City	10,066	10,458	9,102
Omaha	42,315	39,989	25,375
E. St. Louis	25,210	17,618	23,816
St. Joseph	19,226	18,794	20,025
St. Paul	13,768	14,852	19,419
Wichita	10,355	9,498	5,352
New York			
Jer. City	48,293	53,053	43,742
Okla. City	13,078	8,940	10,295
Cincinnati	15,239	7,308	14,983
Denver	7,451	9,603	7,779
St. Paul	34,250	35,346	33,117
Milwaukee		4,032	3,813
Totals	272,328	260,732	243,383

SHEEP			
Chicago	4,057	4,586	3,822
Kan. City	4,352	4,332	7,045
Omaha	13,375	16,845	11,502
E. St. Louis	4,637	4,341	3,670
St. Joseph	6,168	7,659	8,818
St. Paul	2,005	4,262	6,370
Wichita	952	1,372	449
New York			
Jer. City	49,583	52,775	47,140
Okla. City	2,253	2,849	3,153
Cincinnati	807	1,498	1,234
Denver	14,878	16,124	8,486
St. Paul	4,287	4,761	5,752
Milwaukee		1,164	851
Totals	107,334	122,568	105,222

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended August 20:

	Week Ended	Same Week
Aug. 20	1955	1954

Western Canada	16,459	16,984
Eastern Canada	19,026	18,049

Totals	35,485	35,033
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Western Canada..	39,056	28,624
Eastern Canada..	49,343	38,685

Totals	88,399	67,509
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SHEEP			
Western Canada..	5,068	4,067	
Eastern Canada..	11,251	10,032	

Totals	16,319	14,099
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 27:

Cattle Calves Hogs Sheep			
Salable	145	60	12
Total (Inc. directs)	5,838	4,277	22,527
Prev. week:			
Salable	38	60	
Total (Inc. directs)	4,506	1,314	15,000

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs Sheep
Aug. 25	2,272	278	7,899 693
Aug. 26	788	436	6,781 987
Aug. 27	164	3	2,402 483
Aug. 28	23,396	534	8,842 1,267
Aug. 30	6,000	300	8,000 1,000
Aug. 31	4,000	300	9,000 1,400
*Week so far	43,396	1,134	26,842 3,667
Wk. ago	45,282	1,025	30,555 5,904
Yr. ago	43,180	885	36,264 5,868
2 years ago	30,450	1,333	23,661 14,954

*Including 167 cattle, 2,054 hogs and 937 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs Sheep
Aug. 25	2,032	38	1,711 303
Aug. 26	1,619	24	1,692 455
Aug. 27	85		129
Aug. 28	6,884	30	1,210 5
Aug. 30	3,000		1,000 100
Aug. 31	6,000		1,500 200
Week so far	15,884	30	3,710 305
Wk. ago	16,226	81	4,983 1,428
Yr. ago	16,064	257	3,826 555
2 years ago	11,160	77	1,359 728

AUGUST RECEIPTS			
	1955	1954	1953
Cattle	221,845	208,981	
Calves	8,299	9,321	
Hogs	207,459	226,147	
Sheep	34,442	28,641	

AUGUST SHIPMENTS			
	1955	1954	1953
Cattle	107,921	86,327	
Hogs	31,800	24,987	
Sheep	9,045	4,861	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Aug. 31:

	Week ended	Week ended
	Aug. 31	Aug. 24
Packers' purch.	31,175	30,542
Shippers' purch.	6,599	8,988
Totals	37,774	39,530

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Aug. 31, were reported as shown in the table below:

CATTLE			
Steers, ch. & pr.	None qtd.		
Steers, choice	\$21.50 only		
Steers, com'l & gd.	18.00@21.00		
Heifers, good	19.00@21.00		
Heifers, com'l & gd.	17.00@20.00		
Cows, util. & com'l	11.25@13.50		
Cows, can. & cut.	9.00@11.00		
Bulls, util. & com'l	14.50@16.25		
CALVES			
Good & choice	\$18.00@19.00		
Com'l & good	17.00@18.00		
Cull & util.	12.00@16.00		
HOGS:			
U.S. 1-3, 180/240	\$18.00 only		
Soos, 400/500	12.50@14.00		
LAMBS:			
Good & choice	\$18.25 only		

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Aug. 26, with comparisons:

	Cattle	Hogs	Sheep
Week to date	292,000	391,000	138,000
Previous week	296,000	397,000	144,000
Same wk. 1954	312,000	374,000	158,000
1955 to date	9,389,000	13,779,000	5,466,000
1954 to date	9,852,000	1,939,000	5,161,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Aug. 25:

Cattle Calves Hogs Sheep			
Los Ang.	7,500	1,209	1,100 25
N. P'tland	3,260	675	1,415 4,785
San Fran.	1,350	500	900 6,800

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 30, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$13.00-14.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.00-15.25	\$13.50-15.50	None qtd.	None qtd.	\$15.00-15.75
160-180 lbs.	15.00-15.75	15.00-16.00	\$14.75-15.75	\$14.75-15.50	15.00-15.75
180-200 lbs.	15.75-16.50	15.75-16.50	15.50-16.25	15.25-16.25	16.00-16.25
200-220 lbs.	16.25-16.60	16.25-16.50	16.00-16.35	16.00-16.50	16.00-16.50
220-240 lbs.	16.25-16.60	16.25-16.50	16.00-16.35	16.00-16.50	16.00-16.75
240-270 lbs.	16.25-16.50	16.25-16.65	16.00-16.25	16.00-16.50	15.50-16.25
270-300 lbs.	15.50-16.25	15.75-16.50	None qtd.	15.50-16.25	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	14.50-16.00	None qtd.
SOWS:					
Choice:					
270-300 lbs.	15.25-15.50	15.50-15.75	15.50-15.75	15.25-15.75	15.00-15.50
300-330 lbs.	15.25-15.50	15.00-15.75	15.00-15.75	14.75-15.50	14.50-15.25
330-360 lbs.	14.75-15.25	14.50-15.25	14.50-15.25	14.00-15.00	14.00-14.75
360-400 lbs.	14.25-14.75	13.00-14.75	14.00-15.00	13.50-14.25	13.00-14.00
400-450 lbs.	13.50-14.25	13.50-14.25	13.50-14.25	13.00-13.75	12.00-13.75
450-550 lbs.	12.00-13.75	12.75-13.75	12.50-13.75	12.50-13.25	11.00-12.50
Medium:					
250-500 lbs.	None qtd.	None qtd.	None qtd.	11.50-16.00	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	23.50-24.50	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	23.50-24.50	23.25-25.00	23.25-24.00	22.75-24.00	None qtd.
1100-1300 lbs.	23.00-24.25	22.75-25.00	23.00-24.00	22.75-24.00	23.00-23.50
1300-1500 lbs.	22.25-23.50	22.25-24.25	22.50-23.75	21.50-23.50	22.00-23.00
Choice:					
700-900 lbs.	21.75-23.50	21.75-23.25	21.25-23.25	20.75-22.75	21.00-22.50
900-1100 lbs.	21.75-23.50	22.00-23.25	21.25-23.25	21.00-23.00	21.50-23.00
1100-1300 lbs.	21.25-23.25	21.50-23.25	20.75-23.25	21.00-23.00	21.50-23.00
1300-1500 lbs.	20.75-23.00	21.50-22.75	20.50-22.50	20.25-22.25	20.50-22.50
Good:					
700-900 lbs.	18.00-21.75	18.50-22.00	18.00-21.25	18.50-20.75	19.00-21.50
900-1100 lbs.	18.00-21.75	19.00-22.00	18.50-21.25	18.50-21.00	19.00-21.50
1100-1300 lbs.	17.50-21.50	18.50-22.00	18.50-21.00	18.75-21.00	19.00-21.50
Commercial:					
all wts.	15.00-18.00	15.25-19.00	14.50-18.50	15.75-18.75	15.50-19.00
Utility:					
all wts.	12.50-15.00	13.25-15.25	12.00-14.50	12.00-15.75	14.00-15.50
HEIFERS:					
Prime:					
600-800 lbs.	22.75-23.50	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	22.75-23.50	22.25-23.50	22.50-23.50	21.50-23.00	22.00-22.50
Choice:					
600-800 lbs.	21.00-22.75	20.25-22.25	20.75-22.50	19.25-21.50	20.50-22.00
800-1000 lbs.	21.00-22.75	20.50-22.50	21.25-22.50	19.75-22.00	20.50-22.00
Good:					
500-700 lbs.	17.75-21.00	18.25-20.50	17.00-21.00	17.50-19.25	17.50-20.50
700-900 lbs.	17.75-21.00	18.50-20.50	17.25-21.25	17.50-19.75	18.00-20.50
Commercial:					
all wts.	14.50-17.75	14.00-18.50	13.50-17.25	13.75-17.50	14.50-18.00

RED SEAL CERTIFIED

Especially made for coloring sausage casings

RED SEAL

CASING COLORS

WARNER-JENKINSON MFG. CO.
2526 Baldwin Street • St. Louis 6, Mo.

COMPLETE LINE OF QUALITY

Seasonings

OF NATURAL & SOLUBLE SPICES

Expert Custom Blending for Your Individual Needs

FIRST SPICE *Mixing Company, Inc.*

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

INDUSTRIAL ENGINEER

Heavy experience in time study, incentives, modern processing, packaging, management controls and production supervision. Large and small plants. Proven ability to establish profitable usage of materials and labor. Energetic, with initiative to get the job done. Age 36. Available after 30 days. W-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

EXPERIENCED: Reliable man with 25 years' experience on west coast. Willing to relocate. Good references available. Proven ability. Please contact by phone or letter direct. Frank Carroll, 1505 East 26th St., Sioux Falls, S. D. Telephone 27150.

MANAGER-SUPERINTENDENT: Experienced, large and small plants. Practical, efficient, slaughtering, cutting, sausage, canning, curing, rendering etc. Excellent references. W-278, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: 40 years of age with 20 years' experience in rendering business. Proven ability in all phases from soliciting, plant operation, yields and buying and selling of all by-products. W-333, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Family man, 20 years in the industry, now employed, wishes to relocate. Experienced in manufacturing of all types, pre-packaging. Best of references. W-322, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SUPERINTENDENT: Desires change. Familiar with all packing house functions including canning. Also have background in industrial engineering, labor relations, departmental costs and incentive systems for packing house operations. W-335, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

SAUSAGE MAKER: 43 years of age, 22 years' experience, complete knowledge of sausage making. Can control cost, quality and yields. Large or small plant. Can give references. W-315, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: In jobbing, hotel, restaurant and institutional field with wide experience in sales, purchasing, finance. Comprehensive knowledge gained from successful management jobs. For resume, write to W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: Interested in relocating, will move. Over 25 years' experience, sales, grading, boning. All rail stock. Clean profitable record, big or small operation. Able to take complete charge. W-343, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUNG CATTLE BUYER: Six years on Chicago market desires change to Los Angeles or San Francisco. Prefer plant where opportunity to sell beef also available. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHIEF ENGINEER-MASTER MECHANIC: University graduate. Licensed professional engineer in New York, Florida, Illinois and California. Fully experienced. W-317, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MANAGER-SALES MANAGER

Or assistant. College graduate, age 33, 8 years' experience, desires position with progressive independent firm. Managed smoked meat and manufacturing plant for major packer in metropolitan market. Knowledge of yields and costs. Prefer northeast area. W-320, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

AGGRESSIVE YOUNG MAN: Desirous of locating position with medium size midwest packer or brokerage firm. Experienced in all phases of smoked meats, carcass beef and fresh pork. Five years' experience with major packer in various sales and assistant management capacities including assistant to the purchasing agent for a large nation-wide chain. W-318, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SALES MANAGER

Competent, experienced, long record as profit maker, desires new connection. Presently engaged as top man in medium size operation built by own efforts. Good reason for desiring change. Best references. W-316, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

HELP WANTED

ASSISTANT LIVESTOCK BUYER

PROGRESSIVE OHIO PACKER: Wants young man with degree in animal husbandry and some experience, to assist livestock buyer. We offer training, advancement, a good salary and many benefits to the right man. Send all details to

Box W-337, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

ALERT SALESMAN WANTED

Leading meat packer in Western New York wants young, aggressive, experienced salesman with proven record to sell well-advertised line of packaged and fresh meat products. Right man can work into salesmanager's job. Write in detail about experience, give references and state salary expected.

W-338, THE NATIONAL PROVISIONER
18 E. 41st St., New York 17, N. Y.

EXPERIENCED SAUSAGE CHOPPER MAN

Man wanted to work directly under sausage superintendent. Opportunity for advancement. Reply giving age and experience. Salary open. Replies held in strictest confidence. MANE SAUSAGE and PROVISION CO., 552 Oliver St., Cincinnati 17, Ohio.

SAUSAGE FOREMAN WANTED: Plant in southeastern section of the country. Has opening for aggressive sausage foreman. Good working conditions, excellent opportunity. State qualifications and give references. W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: For plant in Texas. Must be familiar in promoting all meat products. Age 25 to 45 years. State complete qualifications, experience and salary desired. W-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: For plant in Texas. Must be experienced in sales and operation of meat packing industry. Age 30 to 45 years. State complete qualifications, experience and salary desired. W-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WANTED: Two salesmen to join fastest growing food ingredient firm. Only experienced, high caliber men accustomed to substantial earnings need apply.

Some of our famous trade marks are: KSL SEASONINGS, ACCOLINE, HAMINE, B.V.B., ROCARNO, KSL AIR DRIED, SOLAX, KSL EMULSIFIERS, etc.

The following states are open: The Virginias, Carolinas, Kentucky, Tennessee, Southern Ohio, Alabama, Georgia and Florida. Also, Kansas, Missouri, Colorado, Nebraska, North Dakota, South Dakota, Minnesota, Idaho, Montana and Wyoming.

All replies confidential.

KADISON-SCHOEMAKER LABORATORIES, INC.
703-705 WEST ROOT STREET
CHICAGO 9, ILLINOIS

CHIEF ENGINEER-MASTER MECHANIC
For medium size packinghouse. One with layout and construction experience preferred. Give age, experience and salary desired in first letter. W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SALES MANAGER: Capable of supervising sales force of progressive full line meat packer located in the southwest. Excellent opportunity for an aggressive, alert man. Furnish full particulars as to age, past experience, etc. in letter to Box W-345, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED BEEF SALESMAN: For independent Florida meat packer catering to hotel and institutional trade. Have good proposition for aggressive man 25 to 40 years of age. Must be versed in all fabrication of meats and selling and capable of taking complete charge of beef sales. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER
FOR MEDIUM SIZE MID-WESTERN PACKER
Must be able to supervise 25 salesmen in 6 state area. Proven record of sales and administrative ability is a prerequisite. Please send full details in confidence to
Box W-323, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced hide man to manage hide and wool house located in the west. An excellent opportunity is offered to the right man. When replying, please state age, experience and if married or single. Write to Box W-328, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: With following and experience in portion control sales. Contact meat packers, earn \$15,000 to \$25,000 per year. Write for details, give experience. W-324, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

GENERAL MANAGER: Slaughter house, veal and lamb. Eastern coast. Experienced, sober, good memory. High salary. Excellent future for right man. Send details of experience, background and salary desired. W-311, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

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